

GABRIEL MEFFRE

Côtes du Rhône Organic wine - Terra

2024

"A beautiful pale colour with golden highlights. A seductive nose with aromas of white flowers enhanced by a hint of melon and a touch of almond paste. These aromas are confirmed on the palate, with a fine balance between roundness and freshness and a long finish."



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Grenache blanc, Viognier, Roussanne, Marsanne & Clairette

Terroir

A mutiplicity of terroirs from the Rhône Valley has been selected to create a balanced style, full of nuances.

- In the north of the Gard, with filtering sandy soils giving very elegant and aromatic wines, depending on the grape variety.
- In the north of the Vaucluse, on a calcareous terroir bringing concentration and fat to the blend.
- In the south of the Gard, a clay-limestone soil provides smoothness and a touch of salinity.
- In the center and south of the Vaucluse, limestone and safre (compact sand) for the Marsanne and Roussanne grape varieties bring substance and minerality to the final blend.

Winemaking

Harvested in the early morning to preserve their aromatic potential. The grape varieties are pressed and vinified separately. A cold settling of the juice between 3 and 6°C followed by alcoholic fermentation at low temperature (13–15°C). The wine is aged for six months in vats, then blended before bottling.

Service & food pairing suggestions

As an aperitif, served with asparagus risotto or fresh goat's cheese.
We recommend serving between 10° and 12° C (60° to 65°F).