

GABRIEL MEFFRE

Côtes de Provence "Madame"

2022

"Delicate « powdery pink » color, very expressive nose of redcurrant and pink grapefruit, full-flavored yet, brisk and fresh with mineral notes on the finish."



Vintage

In Provence, the vegetation started 10 to 15 days later than in 2020. The cycle was suddenly impacted by the exceptional frost episode that occurred at the beginning of April. Even if this was not without consequences, the serious damage remained limited on the scale of the vineyard. The year 2021 as a whole was quite eventful with drought in winter, excessive rain in spring and hail at the end of August. Despite this, the hot and dry summer allowed the winemakers to harvest healthy grapes with good acidity and volumes in the average of the last years.

Grape varieties

Grenache noir, Syrah

Terroir

Located at the foot of the Mount Sainte-Victoire, the vines are protected from the Mistral wind and from harsh winter conditions. The parcels are leveled into «espaliers» (terraces) on a calcareous clay soil. They benefit from a moderate altitude (300m) and temperate Mediterranean climate.

Winemaking

Harvest early in the morning to preserve freshness. Each grape variety is vinified individually at cold temperature. Short pre fermentative maceration. The wine is racked off. The different grape varieties are then blended. Ageing in vats and early bottling to preserve fruits aromas.

Service & food pairing suggestions

On its own for an apéritif, for a summer lunch, salads, grilled meats or fish.
Served between 10° and 12° (50°/53°F). Enjoy now and within 2 to 3 years after harvest.

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.