

GABRIEL MEFFRE

Côtes de Provence "Madame"

2024

"Bright, rose-petal colour. Exuberant nose with elegant aromas of vine peach and pink grapefruit. Fresh and fruity on the palate, driven by fine minerality and a balance between fruit and tension."



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 40%, Cinsault 30%, Syrah 20%, Rolle 10%

Terroir

Protected from the Mistral wind and from harsh winter conditions, the vines benefit from a moderate altitude (300m) and temperate Mediterranean climate. The parcels are leveled into «espaliers» (terraces) on a calcareous clay soil.

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

Enjoy chilled (between 10 and 12°C) on its own, or as an accompaniment to tempura vegetables or courgette flower fritters.
Served between 10° and 12° (50°/53°F).