

GABRIEL MEFFRE

Côtes du Rhône "Saint-François" - organic

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. (Tasting July 2025)."



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

The grapes selected for the blend of our white Côtes du Rhône are selected from clay-limestone and clay soils in Vaucluse, Gard and Drôme areas.

Winemaking

Harvested in the early morning to preserve the aromatic freshness of the grapes followed by a gentle pneumatic pressing. A cold settling of the juice between 3 to 6°C followed by fermentation at low temperature (13-15°C). Ageing in vats during 6 months before bottling.

Service & food pairing suggestions

As an aperitif, with asparagus risotto or fresh goat's cheese.
Enjoy it cool, between 10°C to 12°C.