

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2020

"This wine offers a pale pink colour with floral and fresh black fruits aromas."



AWARDS

88 pts - Best Buy Wine Enthusiast

Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

Grape varieties

Cinsault, Grenache noir, Syrah

Terroir

Vines grow on both sides of the Rhone river, on calcareous and clay soils. The climate is characterized by rather mild winters and hot & dry summers. The “Mistral” wind blows on the vines, especially during autumn and spring, protecting vineyards from diseases.

Winemaking

Grapes are vinified separately; direct press and cold settling (5-8°C). Alcoolic fermentation alcoolique at low temperature (10-12°C) to obtain the “best of the fruit”. No malolactic fermentation. Blend of the grape varieties in December. Early bottling to preserve freshness and fruity aromas.
Vegan wine.

Service & food pairing suggestions

Perfect from aperitif to dessert, with summer vegetables, chicken brochettes with citrus and parsley, fresh salads with avocados, prawns and grapefruits.
Serve cool (12°C).

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.