

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2021

"A very delicate hue with a “rose petal” hints. Generous aromas of pink grapefruit and redcurrant jelly on the nose. Lively mouthfeel bringing finesse and freshness on the finish."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv. Whites and rosés, picked early, offer a lively freshness and loads of aromas.

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 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 fruit aromas.

Service & food pairing suggestions

Perfect from aperitif to dessert, with seafood products such as stuffed squid, Provençal mussels, bouillabaisse or even a seafood salad.
Serve cool (12°C).

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.