

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2022

"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."



AWARDS

90 pts "Best Buy" Wine Enthusiast 09/2023
15/20 Le Point 06/2023

Vintage

A vintage marked by a historically hot and dry spring and summer a, comparable to 2003. These phenomena led to increasing vine development. The flowering took place under ideal conditions. Rainfall in mid-August made for a smoother harvest, the harvest from mid-August to early October. At the end of this atypical climate, the wines have excellent structure and colour.

Grape varieties

Grenache, Cinsault et 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.
Vegan wine.

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).

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