

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2023

"Intense, luminous salmon-pink colour. Complex nose with aromas of redcurrant and wild strawberry. On the palate, a gourmet rosé with “Griotte” cherry flavours."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

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.

Service & food pairing suggestions

Enjoy chilled with roast chicken with rosemary, barbecued salmon steaks or a vegetarian tagine.
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.