

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2024

"A delicate, luminous salmon-pink colour. Enticing nose with aromas of harlequin candy and strawberries. On the palate, an elegant, structured rosé with notes of fresh strawberry. Lovely length with a hint of liveliness that enhances the 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 (+70%), Syrah, Mourvèdre, Cinsault, Muscardin, Carignan, et Marselan

Terroir

The 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 and early bottling to preserve freshness and fruit aromas.

Service & food pairing suggestions

Enjoy chilled as in aperitif or with barbecued white meats, turkey kebabs marinated in herbs or grilled vegetables.
Serve cool (12°C) from now to enjoy its fruity aromas.