

GABRIEL MEFFRE

# Côtes du Rhône "Saint François" - Organic

2022

"Beautiful ruby colour. Open and generous nose with aromas of morello cherries. On the palate, notes of redcurrants and spices accompanied by light tannins on the finish."




## Vintage

The 2022 vintage was characterised by a historically hot and dry spring and summer. These phenomena led to increasing precocity at each stage of the vine's development. However, flowering took place under ideal conditions. Rainfall in mid-August allowed the harvest to proceed more smoothly, with the grapes being harvested from mid-August to early October. At the end of this very unusual vintage, the wines have excellent structure and colour.

## Grape varieties

Grenache noir, Syrah

## Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat and Mistral wind.

## Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.

## Service & food pairing suggestions

Ideal for simple, tasty Indian cuisine every day: chicken with tandoori sauce, vegan chilli, etc.
Enjoy it young, served between 13-15°C, to fully appreciate its fruity flavours.