

GABRIEL MEFFRE

Côtes du Rhône "Saint François" - Organic

2023

"A beautiful garnet-red colour with hints of violet. A seductive, opulent nose with aromas of very pure fruit (raspberry). A lively, vibrant structure on the palate with notes of raspberry coulis and a lovely fresh 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.
Vegan Friendly.

Service & food pairing suggestions

Provençale tomatoes, tomato tart on a thin layer of mustard, Pissaladière, grilled chipolata saussages.
Enjoy it young, served between 13-15°C, to fully appreciate its fruity flavours.