

GABRIEL MEFFRE

Côtes du Rhône "Saint François" - Organic

2024

"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

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 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

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.