

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2020

"Beautiful purple colour. The nose offers generous notes of blackfruits and spices. The palate is fruity with with flavours of cherries. A nice acidity that ends on a fresh and juicy finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

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 Wine.

Service & food pairing suggestions

For everyday fun and simple meals : roast chicken, pheasant and walnut terrine or fricassee of wild mushrooms.
Serve between 13°C – 15°C. It can be enjoyed now.

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.