

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2021

"Awesome crimson shade. Intense aromas of black fruits and spices. Delightful notes of cherry. Long and juicy finish."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

Grape varieties

Grenache noir, Syrah

Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard departments. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat for perfect maturing and the famous Mistral wind that keeps the grapes healthy.

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

For everyday meals : roast chicken, charcuterie, pork shops or wild mushrooms pie.
Best served between 13°C – 15°C.