

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2022

"All wrapped in a beautiful deep red colour, this Côtes du Rhône 2022 offers a farandole of red fruits, ripe cherry, raspberry and wild strawberry followed by spicy notes of white pepper and nutmeg. On the palate, silky, velvety tannins give a fleshy character with a fresh-fruit finish."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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

With a delicious pâté en croute or a plate of fresh pasta in sauce.
Best served between 13°C – 15°C.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.