

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2023

"Beautiful garnet-red colour with hints of purple. An elegant nose with aromas of black stone fruit (burlat cherry). Round, intense and energetic with notes of elderberry, sweet spices and Quetsch plums. Long finish."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

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

The perfect accompaniment to simple, tasty dishes such as cheddar burgers, vegetarian lasagna and barbecued chicken.
Best served between 13°C – 15°C.