

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2024

"Beautiful bright ruby colour with hints of purple. A very seductive, juicy and fruity nose with aromas of redcurrant and Burlat cherry with a hint of smoky notes. Round and intense with notes of elderberry and a touch of black olive, on the finish, fine tannins bring vitality to the wine. (Tasted on 6/10/2025)"



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

The grapes come from several parcels located in the Vaucluse and Gard regions, allowing for an interesting diversity in the selection of these Rhône terroirs (sand, clay, pebbles and limestone).

Winemaking

Traditional vinification. Vatting lasts 3 to 4 weeks depending on the vats, with delestage or pumping over carried out to optimise extraction. After racking and malolactic fermentation, the vats are blended. The wine is then kept in vats for around 6 months before bottling.

Service & food pairing suggestions

Pairs well with grilled red meat or vegetarian chilli.
Serve at 13-15°C, now to enjoy its fruity aromas at their best, or within 6 years of the vintage.