

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2023

"Beautiful bright yellow colour with green highlights. Fine, mineral nose, with delicate pear aromas. On the palate, a fine balance between lightness, mineral tension and subtle citrus notes. Fresh and delicious 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 blanc, Roussanne, Viognier, Clairette, Bourboulenc

Terroir

The selected parcels are from two terroir profiles:
– The Grenache and Viognier come from the eastern Gard area, on clay and sand soils.
– The Roussanne and Clairette are harvested on limestone soils in the Vaucluse county.

Winemaking

The harvest took place early in the morning to preserve the primary fruit aromas. All the grapes were pressed together.
Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (13°C – 15°C). The ageing in vats lasted for 6 months before bottling.

Service & food pairing suggestions

Enjoy as an aperitif, or with a Niçoise salad, seafood platter or salmon tataki.
Enjoy it cool between 10°C to 12°C.

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