

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

"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

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

Grape varieties

Grenache blanc, Viognier, Roussanne, Clairette, Marsanne et 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 is harvested on limestone soils in the Vaucluse county.
Our wines come from a variety of origins in the Gard Rhodanien and Vaucluse regions, on different types of terroir: clay, sand and limestone, with varying degrees of exposure and wind, to enrich the aromatic complexity and balance of our cuvée.

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.