

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2018

"Deep purple robe Powerful nose with spicy and garrigue aromas Well-balanced between roundness (Grenache) and structure (Syrah) Elegant and velvety with a very pleasant fresh finish on the palate"



Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditons. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt.

Winemaking

The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for 3 to 5 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 6 months in vat before bottling.
Vegan Friendly

Service & food pairing suggestions

This Plan de Dieu “Saint Mapalis” is an ideal companion to cold cuts, gnocchis with olives and chicken breast with aromatic herbs or “Provencal ratatouille”.
Enjoy it at a 14-16°C, now or up to 5/6 years of age.

AWARDS

90 pts Decanter

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.