

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2019

"“Cotes Du Rhône Villages Plan De Dieu Saint-Mapalis has loads of potential. Revealing a healthy, vivid purple color as well as a big nose of Bing cherry, blueberries, peppery garrigue, and licorice, it hits the palate with medium to full-bodied richness, an expansive, opulent mouthfeel, no hard edges, and just loads of Provençal charm.” Jeb Dunnuck, october 2020"



Vintage

2019, with its very unique climate, offers us once again a great vintage. Thanks to the favorable temperatures of February/March and the important water reserves generated by the heavy rains of autumn 2018, the vineyard resisted well to the heat and drought of the summer. The month of September, with its warm, sunny days and cool nights, allowed the grape bunches to develop harmoniously. At the time of harvest, the grapes were ripe and healthy. The quality of the vintage is exceptional, with red wines offering intense, ripe red-fruit aromas and round yet fresh flavours.

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 or lamb stew.
Enjoy it at a 13-15°C, now or up to 5/6 years of age.

AWARDS

90-92 pts Jeb Dunnuck
89 pts Wine Enthusiast

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