

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2020

"This wine has notes of small red fruits and garrigue (thyme, sage, rosemary, etc.). The palate is elegant, well balanced with a fruitforward and spicy finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

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

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