

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2021

"The Syrah reveals delicate aromas of white pepper. On the palate, each grape variety brings its own characteristics with seductive notes of red berries, licorice and garrigue (thyme, rosemary...) combined with a pleasant freshness."



Vintage

In 2021, the southern Rhône Valley enjoyed favourable growing conditions, despite the slightly complicated climatic conditions throughout the year. The severe frosts of April reduced the crop levels which served to concentrate the berries. The harvest took place in good conditions delivering ripe and high quality grapes despite the small harvest. The resulting wines have a broad aromatic profile and an elegant and fruit-forward pallet.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Large alluvial terraes (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.

Service & food pairing suggestions

This Plan de Dieu “Saint Mapalis” is an ideal companion to cold cuts or any flavourfull dishes such as burger with pulled pork, lamb confit or vegetable tian.
Open 1 hour before tasting and enjoy it at between 13-15°C, now or up to 3/6 years of age.