

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2024

"The colour is a deep purple. The nose offers aromas of candied cherries, violets and subtle smoky notes. The palate is dense with flavours of cherry jam enhanced by a touch of elderberry. The slightly tannic finish brings a pleasant liveliness. (Tasted on 06/10/2025)"



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Grenache, 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 grape varieties can be vinified separately or blended during vatting. The harvest is destemmed, followed by vatting for 3 to 5 weeks. Racking and malolactic fermentation. Aged in vats for a minimum of 6 months.

Service & food pairing suggestions

This Plan de Dieu “Saint Mapalis” is an ideal companion to barbecued rib of beef or a lentil galette with Provençal herbs.
Enjoy it at a 13-15°C, now or up to 5/6 years of age.

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