

GABRIEL MEFFRE

Côtes du Rhône Villages "Saint Siffret"

2020

"Intense purple red colour, a nose of plum and blueberry with a rich 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, Syrah

Terroir

Soils of clay and limestone from different terroirs of the Vaucluse and the Gard.

Winemaking

Harvest took place during the cool morning hours to preserve fruit freshness and primary aromas. Each grape variety was fermented separately at low temperature (12° to 14°C) then aged for 6 months prior to blending and bottling.
Vegan Friendly.

Service & food pairing suggestions

Delicious with lamb stew or vegetable crumble.
Enjoy it now and over the next 5 years at 13-15°C.