

GABRIEL MEFFRE

Côtes du Rhône Villages "Saint Siffret"

"A generous, elegant wine with intense aromas of fleshy red fruits and garrigue."



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

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.

Service & food pairing suggestions

With Provençal “petits farcis” (stuffed vegetables) or truffle risotto.
Serve now, between 13-15°C, to fully appreciate its aromas.