

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2020

"Beautiful bright yellow color. The mouth reveals flavors of white flowers with pear and peach notes. A great balance with a fruity finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the lenght of the harvest ! (8 weeks)

Grape varieties

Clairette, Grenache noir, Roussanne, Viognier

Terroir

The selected parcels are from two terroir profiles:
– The Grenache and Viognier come from the eastern Gard area, on clay and sand.
– The Roussanne and Clairette are harvested on limestone soils in the Vaucluse.

Winemaking

The harvest took place early in the morning to preserve the primary fruit aromas. All the grapes were pressed together. Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (12 – 14°C). The ageing in vats lasted for 6 months before bottling.
Vegan wine.

Service & food pairing suggestions

Délicious as an aperitif or paired with cod fillet in foil, ravioli with ricotta cheese, or grilled white meat such as chicken or pork.
Enjoy it cool between 10°C to 12°C.

AWARDS

89 pts - Best Buy Wine Enthusiast

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