

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2022

"Beautiful golden colour. Elegant and fresh on the palate. Well-balanced with floral, lemony notes and sweet white fruit flavors (peach). Long satisfaying finish."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical year, white wines ended up producing a very fine vintage, delicious and generous.

Grape varieties

Grenache blanc, Roussanne, Viognier, Clairette, Bourboulenc

Terroir

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

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 (13°C – 15°C). The ageing in vats lasted for 6 months before bottling.

Service & food pairing suggestions

Enjoy as an aperitif, or with an Italian salad or sautéed shrimp.
Enjoy it cool between 10°C to 12°C.