

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2024

"Beautiful bright yellow colour with green highlights. Fine, mineral nose, with delicate pear aromas. On the palate, a fine balance between lightness, mineral tension and subtle citrus notes. Fresh and delicious finish."



Vintage

Against the backdrop of global warming in recent years, 2024 was a breath of fresh air. A generously watered spring restored the water table. Frost in mid-April and rain in May and June affected flowering and considerably reduced yields. The summer, with its wide temperature variations (hot days and cool nights), favored color, freshness and the development of aromatic elements. The harvest was disrupted by a few rainy spells in mid-September, but this had no effect on the quality of the crop. The 2024 vintage offers us fresh, dynamic and harmonious wines with balanced alcohol levels and well-integrated tannins. Overall, we have rediscovered the balanced profiles of classic vintages, with ripeness, acidity and richness.

Grape varieties

Grenache blanc, Viognier, Roussanne, Clairette, Marsanne et 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 is harvested on limestone soils in the Vaucluse county.
Our wines come from a variety of origins in the Gard Rhodanien and Vaucluse regions, on different types of terroir: clay, sand and limestone, with varying degrees of exposure and wind, to enrich the aromatic complexity and balance of our cuvée.

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 a Niçoise salad, seafood platter or salmon tataki.
Enjoy it cool between 10°C to 12°C.