

GABRIEL MEFFRE

# Gigondas "Sainte Catherine"

2020

"The 2020 Gigondas Sainte-Catherine is more focused and elegant, with medium-bodied richness as well as a supple, layered, seamless mouthfeel. Giving up fresh black fruits, garrigue, and peppery notes, it has fine tannins, integrated acidity, and outstanding length. It's another classy wine from this team. Jeb Dunnuck – March 2023."




## AWARDS

**92 pts** Wine Enthusiast 05/2025
**91 pts** Jeb Dunnuck 03/2023

## 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 2020 vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

## Grape varieties

Grenache noir, Syrah

## Terroir

The vineyards are planted on soils that are rare in the Rhône Valley: limestone deposits, marl from the Jurassic and Cretaceous periods, sand and sandstone from the Tertiary era.

## Winemaking

Hand-picked. Maceration time varies according to grape variety: 3 weeks for Grenache, 4 weeks for Syrah, for optimal extraction of aromas and fruit, with temperature control between 28 and 30°C. Aged in vats and barrels for 12 months before bottling.

## Service & food pairing suggestions

Enjoy with grilled red meats or warming mountain dishes.
Serve between 13°C and 15°C, now or within 8 years.

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