

GABRIEL MEFFRE

Gigondas "Sainte Catherine"

2021

"Intense, deep color, aromas of candied plum with a touch of white pepper."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

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 duck breast in green pepper sauce or juicy prime rib. With ratatouille or risotto for a meatless meal.
Serve between 13°C and 15°C, now or within 8 years.

AWARDS

91 pts Wine Enthusiast 05/2025
92 pts Wine Spectator 12/2023

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