

GABRIEL MEFFRE

Collines Rhodaniennes "Sainte Blandine" - Syrah

2022

"A limpid ruby-red colour with hints of violet. The nose opens with aromas of red berries and hints of blackcurrant. Fresh and lively on the palate, with good tension and flavours of morello cherries and tapenade, as well as light menthol notes on the finish. (tasted in October 2024)"



Vintage

The 2022 vintage was characterised by a historically hot and dry spring and summer. These phenomena led to increasing precocity at each stage of the vine's development. However, flowering took place under ideal conditions. Rainfall in mid-August allowed the harvest to proceed more smoothly, with the grapes being harvested from mid-August to early October. At the end of this very unusual vintage, the wines have excellent structure and colour.

Grape varieties

100% Syrah

Terroir

The territory of the IGP Collines Rhodanienne covers around 670 hectares in the northern Rhône region and is spread over a large area reaching from just north of the town of Vienne to over 100km south along the Rhône River. The zone is equally divided east and west of the Rhône. The soils are mostly limestone-rich and fractured granite and the Syrah from this regional appellation produces excellent value wines.

Winemaking

Traditional winemaking in vats : pumping over, rack-and-return and maceration.

Service & food pairing suggestions

It pairs nicely with delicatessen meats, tapas or Raclette.
Ready to drink, serve it between 14 to 16°C.
Open it one hour before tasting.