

GABRIEL MEFFRE

Collines Rhodaniennes "Sainte Blandine" - Syrah

2024

"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

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

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.