

GABRIEL MEFFRE

Rasteau "Saint Didier"

2020

"Deep ruby, brilliant colour. Great aromas of ripe fruits along with peppery spices. Round and silky palate with lingering fruitiness."

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

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

The vineyard is laying on hills surrounding the village of Rasteau and facing the mountain of 'Dentelles de Montmirail'. The vines are relatively sheltered from the Mistral, the famous Provençal wind, and are planted on clay-limestone soils. Thanks to its quality and the dynamism of the winegrowers, Rasteau rose to the rank of Cru of the Rhône valley in 2010.

Winemaking

Once the grapes have been fully destemmed, they are crushed. Each grape variety is vinified individually to develop its own characteristics.
The vatting time lasts 1 to 2 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation.
The different grape varieties are then blended and aged 10 months in vats before bottling.
Vegan Friendly.

Service & food pairing suggestions

Pairs nicely with full flavoured dishes: curry lamb, truffle Ravioles or a chocolate dessert.
Open one hour before serving between 13° and 15°C.