

GABRIEL MEFFRE

Rasteau "Saint Didier"

2023

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



AWARDS

89-92 pts Jeb Dunnuck 04/2025

Vintage

A dry, mild winter with a few days of violent mistral winds, particularly at the end of January, resulted in a significant water deficit, with only 30 mm of rainfall in 3 months. The drought continued into the mild spring. Rain arrived at bud-break, when the bunches emerged, and then at veraison (between mid-June and mid-July), raising fears of an attack of mildew, which was finally brought under control. Over the summer, the vines held up well against the heatwave at the end of August. Harvesting, which took place quite late, was still hot and dry. The harvested grapes were perfectly healthy, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely texture for well-structured, yet elegant reds.

Grape varieties

Grenache - Syrah - Mourvèdre

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 6 months in vats before bottling.

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.