

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2015

"Purple, dark and shiny robe. The nose is very aromatic with notes of dark berries and spices. The mouth is full, velvety and dominated by flavors of plum and licorice. The finish is long and spicy."

Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest, the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years. The Northern vineyards have produced very concentrated Syrahs, with very pure aromas and phenomenal depth. We are facing a very great vintage.

Grape varieties

100% Syrah

Terroir

This wine is essentially based on Syrah grape grown in light soils of schist and gneiss on a granitic bedrock which is typical of the Saint-Joseph vineyards.

Winemaking

Sorting at the reception. Destemming and crushing. Fermentation of about 3 weeks. Racking and malolactic fermentation. Matured in vats for 10 months before bottling.

Service & food pairing suggestions

This Saint-Joseph will pair nicely with grilled or roasted meats, small game or dark chocolate fondant.
Serve at 16 °C. Optimum maturity : 2016-2020.

AWARDS

15,5/20 La Revue du Vin de France
15,5/20 Jancis Robinson
14/20 Bettane & Desseauve