

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2016

"Purple, dark and shiny. The nose is very expressive with notes of black currants and pepper. The mouth is full, velvety and dominated by flavours of cherry and licorice. The finish is long and spicy."

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative.

Grape varieties

100% Syrah

Terroir

The St Joseph appellation is over 50 km long, with steep, terraced vineyards stretching along the right bank of the Rhône River, between Condrieu in the north and St Peray in the south. St Joseph is produced almost entirely from the Syrah grape, grown in light soils of schist and gneiss on granitic bedrock.

Winemaking

Carefully sorted upon arrival at the winery, the grapes are then lightly crushed and destemmed. Alcoholic fermentation lasted about 3 weeks followed by a racking and the malolactic fermention. Matured in vats for 10 months prior to bottling.
Vegan Friendly.

Service & food pairing suggestions

This Saint-Joseph will pair nicely with grilled or roasted meats (rib of beef), matured cheese and sweet and savory dishes (pork with caramel, tagine, falafel...)
Enjoy at 16°C, now or up to 5/6 years of age.

AWARDS

90 pts Wine & Spirits Magazine