

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2021

"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

The weather was quite challenging for the 2021 vintage. The mild temperatures of the winter brought forward the emergence of the buds which did not resist the frost of early April. The stormy summer required more vigilance concerning the sanitary state of the grapes. Despite low yields, the high standard of grape selection allowed us to produce very elegant and tasty wines.

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.

Service & food pairing suggestions

With porcini ravioli or pork filet mignon with lemon.
Best served between 14 and 16°C, now or within 7 to 8 years from the vintage.

AWARDS

90 pts Wine Enthusiast 07/2025

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.