

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2022

"Purple, dark and shiny robe. The nose is generous, offering a floral freshness with notes of violets, white pepper and black tapenade. On the palate, it is bursting with intensity, with an energetic, juicy fruitiness that reflects this vintage of great quality, with notes of black fruit (plum, blueberry, blackberry) and a long, persistent finish."



Vintage

The 2022 vintage was characterised by a historically hot and dry spring and summer. These phenomena led to increasing precocity at each stage of the vine's development. However, flowering took place under ideal conditions. Rainfall in mid-August allowed the harvest to proceed more smoothly, with the grapes being harvested from mid-August to early October. At the end of this very unusual vintage, the wines have excellent structure and colour.

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 pumpkin gratin, blanquette of veal or chicken with olives.
Best served between 14 and 16°C, now or within 5 to 6 years from the vintage.

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.