

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2023

"Beautiful red colour with purple highlights. The nose opens with notes of bright red fruit and white pepper. The palate is supple and round, offering a smooth, pleasant texture, supported by fine tannins and a fresh finish."



Vintage

In the Northern Rhône Valley, this 2023 vintage stands out for its remarkable balance, natural freshness and fine expression of terroirs. After a wet spring favourable to the vines, the summer was warm but not excessively so, with cool nights at the end of the season, ideal for preserving acidity and refining ripeness. As a result, the reds are showing great aromatic finesse, while the whites are revealing freshness combined with an elegant mineral structure. All in all, the 2023 vintage is proving to be a high-quality, charming vintage in the northern Rhône Valley.

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

Roast chicken with Provençal herbs, neapolitan pasta,
Best served between 14 and 16°C, now or within 5 to 6 years from the vintage.

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