

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2024

"Beautiful red colour with purple highlights. Expressive nose dominated by ripe blackberry and black plum aromas. Round and full-bodied on the palate, it offers good length. Tannins are well-integrated and balanced, supported by a controlled freshness that enhances the persistence on the finish."



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

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.

AWARDS

90-92 pts Jeb Dunnuck 02/2026

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