

GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2018

"Attractive bright, pale-straw colour with green tints. The nose is generous and shows citrus (lime) aromas. On the palate this white wine of gastronomie is balanced and structured with notes of quince jelly and a long, fresh finish."

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favoring a perfect growth of the grapes. September then ushered in an Indian Summer that proved to be more than ideal for harvests with cool nights and warm & sunny days. The grapes were harvested for a total of 8 weeks at optimal maturity and under ideal climatic conditons. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

Marsanne, Roussanne

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. The soils are a mix of gneiss and granite in the north and granite and feldspar in the south.

Winemaking

The harvest took place early in the morning to preserve primary aromas of the grapes. Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (12 – 14°C). The ageing in vats lasts for 6 months before bottling.
Vegan Friendly.

Service & food pairing suggestions

Best enjoyed in its youth to appreciate its freshness. It pairs nicely with scallop with saffron sauce, salmon “soufflé”, or even with slice of eggplant caviar.
Enjoy it cool between 10° to 12°C.

AWARDS

91 pts Best value Decanter

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