

GABRIEL MEFFRE

Saint-Joseph "Saint Etienne"

2022

"Seductive golden colour with green highlights. The nose opens with a refined bouquet of white flowers, enriched with delicious hints of candied quince. The palate is fresh and balanced, revealing subtle notes of bitter almond and ending with a long, flavourful finish, enhanced by a hint of saltiness that gives it tension and elegance."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical year, white wines ended up producing a very fine vintage, delicious and generous.

Grape varieties

Marsanne, Roussanne

Terroir

The St Joseph appellation is over 60 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 the primary aromas. 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.

Service & food pairing suggestions

Ideal with scallop vol-au-vents, monkfish tagine with quince or aubergine caviar.
Enjoy in its early years to fully appreciate its fruity freshness, or within 4 to 5 years after harvest. Serve chilled between 10°C and 12°C.