

GABRIEL MEFFRE

Saint-Joseph "Saint Etienne"

2024

"Seductive golden color with light green highlights. The nose offers a lovely bouquet of white flowers and quince jelly. Fresh on the palate, with subtle notes of bitter almond and a long, savory finish with a hint of saltiness."



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

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 10 and 12°C) before fermentation at low temperature (14 – 16°C). Matured for 8 months in tanks, with part of the blend aged in oak barrels before bottling.

Service & food pairing suggestions

Ideal with bouchées à la reine with scallops, monkfish tagine with quince or eggplant 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.