

GABRIEL MEFFRE

Côtes du Rhône "Saint-François" - organic

2022

"Beautiful golden yellow colour. An exotic nose with aromas of citrus fruit and harlequin candy. Well-balanced on the palate, with a fresh finish of grapefruit."



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

Grenache blanc, Viognier, Roussanne, Marsanne, Clairette

Terroir

The grapes selected for the blend of our white Côtes du Rhône are selected from clay-limestone and clay soils in Vaucluse, Gard and Drôme areas.

Winemaking

Harvested in the early morning to preserve the aromatic freshness of the grapes. Grapes are blended before pressing. Cold settling between 3 to 6°C followed by fermentation at low temperature (13-15°C). Ageing in vats during 6 months before bottling.

Service & food pairing suggestions

Monkfish with confit lemons, Risotto with asparagus.
Enjoy it cool, between 10°C to 12°C.