

Côte Rôtie

2024

"Bright, brilliant robe with a deep purplish ruby hue. A complex nose with aromas of spices (black pepper, licorice). On the palate, the aromatic complexity is echoed, along with a fine structure and well-integrated tannins. Freshness carries through to a long, persistent finish. (Tasted June 2026)"



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 selected plots come from the two sectors of the AOP:
– micaschist terraces from the Côte Brune for structure and complexity;
– gneiss and loess from the Côte Blonde providing finesse and elegance.
Age of vines: 26 to 45 years on average – Yield: 27hl/ha.

Winemaking

Grapes were hand-picked, in two stages: from September 19 to 21, 2024, then on October 5, 2024. Fermentation was followed by a 21-day maceration. After malolactic fermentation, the wine was racked-off into new 275-liter French oak Laurus barrels for 18 months of ageing.
Bottle on 27th March 2026: 2 200 bottles produced.

Service & food pairing suggestions

Serve with roast saddle of lamb with thyme and a reduced jus, roast duck breast glazed with honey and spices, a creamy porcini risotto, or a thin tart with caramelised onions, thyme and aged Comté cheese.
Serve at 14-16 °C – Ideal when opened 3 hours prior to serving
Optimum maturity: 2027 – 2037

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.