

Côtes du Rhône Villages

2020

"The colour is a deep garnet red. This vintage has produced a bouquet of red and black fruits. The nose reveals powerful notes of black cherry, blackberry jam and garrigue. On the palate, the old vines from which the grapes come rpovide flavours of candied red fruit and a hint of balsamic, as well as a silky texture with round, elegant tannins and a long, savoury finish."



Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

Grape varieties

60% Grenache, 35% Syrah, 5% Mourvèdre

Terroir

Selection of terroirs in Vaucluse and gard departments for their complementary characteristics:
– Cobbles with clay subsoil in the Gard for Grenache grapes that ripen slowly without water stress.
– Vaucluse: limestone and sandstone to express the fresh spicy aromas of Syrah, and south-facing clay for the complex notes of Mourvèdre.

Winemaking

Harvested between September 6th and October 25th, 2020. Grapes were partially destemmed and crushed as soon as they arrived in the cellar. A 3-week long maceration with pumping over and punch-downs. 60% of the cuvée was aged for 15 months in 275-liter Laurus casks (1 and 2 years old barrels).
Bottled on September, 21st 2022. 18,677 bottles produced.
Vegan wine.

Service & food pairing suggestions

This wine is full of character and is best served with red meats and game, or as an accompaniment to vegetarian dishes such as eggplant stew or zucchini lasagne.
Optimum maturity: 2022 – 2027
Service temperature: 13-15°C

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.