

GABRIEL MEFFRE

Côtes du Rhône Saint François

2016

"Crimson robe with purple nuances. The nose is seductive with aromas of black fruits (blackcurrant, blueberry, raspberry) and hints of “garrigue” (thyme and rosemary). The palate is elegant, round with a spicy finish."

Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with the grape varieties being picked late August/ early September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative, particularly for southern appellations.

Grape varieties

Grenache noir, Syrah

Winemaking

Each grape variety is vinified individually. The vatting is during 3 or 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. Different grape varieties are blended. The ageing in vats lasts for 6 months before bottling.
Vegan Friendly.

Service & food pairing suggestions

For everyday meals with grilled and BBQed meats and strong cheese.
It can be enjoyed now.

AWARDS

88 pts Wine Spectator
87 pts Wine Advocate
BRONZE Decanter
BRONZE International Wine Challenge