



GABRIEL MEFFRE

## Côtes du Rhône Saint Vincent

2014

"Crimson robe with purple nuances. The nose is seductive with hints of cherries and spices. The palate is elegant, round with a spicy finish."



### Vintage

The 2014 harvest marked a season of even development across all grape varieties, higher yields, and a return to normal volumes, with production levels on par with better years. Grenache has delivered wines that are warm and rounded on the palate, expressing the typical spiced blackcurrant and black berry flavors of the southern appellations. A cool summer will result in wines that are less tannic and full-bodied than usual, but nonetheless, expressive of the terroir.

### Grape varieties

Grenache noir, Syrah

### Terroir

Clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard endures the summer heat and Mistral wind.

### Winemaking

Each grape variety is vinified individually to develop their own characteristics. 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.

### Food & wine pairings

For everyday meals with cooked meats, grilled meat and strong cheese.

### Service

It can be enjoyed now.