



GABRIEL MEFFRE

## Côtes du Rhône Saint Vincent

2020

"Beautiful purple colour. The nose offers generous notes of blackfruits and spices. The palate is fruity with with flavours of cherries. A nice acidity that ends on a fresh and juicy finish."



### Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditions resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

### Grape varieties

Grenache noir, Syrah

### Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat and Mistral wind.

### Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling. Vegan Wine.

### Agreements & Services

For everyday fun and simple meals : roast chicken, pheasant and walnut terrine or fricassée of wild mushrooms. Serve between 13°C - 15°C. It can be enjoyed now.