

GABRIEL MEFFRE

Côtes du Rhône Saint Vincent

2020

"A beautiful ruby red colour. The nose opens with lively aromas of ripe, red fruits and delicate spicy note. We find these flavours on the palate with a vibrant profile and a fun, balanced 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 conditons 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

Clay and sedimentary soils in Northern and Southern Gard region (right bank of the Rhone River), and limestone soils from Vaucluse region (left bank of the Rhone River).

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 Friendly.

Service & food pairing suggestions

It pairs nicely with simple dishes, such as grilled meat, vegetables tortilla and full-flavoured cheese.
Serve between 13°C – 15°C. It can be enjoyed now.

AWARDS

SILVER Challenge Millésime Bio 05/2023

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.