

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu Saint Mapalis

2014

"Deep and brilliant purple-red colour. Generous nose with spicy, red-fruit aromas. Elegant aromatic intensity marked by fruity and spicy notes."



AWARDS

89 pts Wine Advocate
13.5/20 Bettane & Desseauve 05/2023

Vintage

Freshness, minerality and elegant texture are the character and the typicity of this vintage. Harmonious and particularly qualitative thanks to good weather conditions: a humid winter and dry spring combined with a warm to hot end of summer resulted in very healthy sanitary conditions in the vineyard. The maturation was slow but constant up to harvest time.

Grape varieties

Carignan, Grenache noir, Syrah

Winemaking

Manual harvest and sorting of the grapes. Destemming and vatting during 3 weeks. Punching-down during the first 8 days and pumping over once a day for 3 weeks. The wine is then racked off and undergoes malolactic fermentation.It is matured in vats for approx. 6 months prior to bottling.

Service & food pairing suggestions

Enjoy with cold cuts, game and ripened cheese.
Serve at 16° C, now or up to 5 years of age.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.