GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu Saint Mapalis

2017

""A breezy style, with raspberry and red currant coulis notes that are nicely taut and focused, with modest spice and fruitcake accents on the finish." Wine Spectator, March 2019"

Vintage

The 2017 vintage is one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

These grapes grown on large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt.

Winemaking

The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for 3 to 5 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 6 months in vat before bottling.
What is notable for the 2017 vintage: given the very high temperatures during the harvest period, the challenge was to preserve all the aromatic potential and freshness of the grapes. Therefore we harvested very early in the morning and were able to use cooling facilities in the cellar if the temperature of the grapes exceeded 20°C when arriving in the winery.
Vegan Friendly.

Food & wine pairings

The Plan de Dieu is an ideal companion to cold cuts, gnocchis with olives, sautéed asparagus with smoked bacon and chicken breast with aromatic herbs.

Service

Enjoy it at a temperature between 16 and 18°C, now or up to 5/6 years of age.

AWARDS

91 pts Wine Spectator
OR Concours des Vins d'Orange 05/2023
COMMENDED Decanter 05/2023