

GABRIEL MEFFRE

Côtes du Rhône Villages Saint Siffrein

2017

"The palate is round and lush typical of Grenache, along with freshness and spicy notes from the Syrah."

AWARDS

ARGENT International Wine & Spirit Competition

Vintage

The 2017 vintage is one of the most promissing 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, Syrah

Terroir

Soils of clay and limestone from different terroirs of the Vaucluse and Gard.

Winemaking

Harvest took place during the cool morning hours to preserve fruit freshness and primary aromas. Each grape variety was fermented separately at low temperature (12° to 14°C) then aged for 6 months prior to blending and 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.

Service & food pairing suggestions

Try pairing with Osso Bucco, veal scallopini and grilled steak.
Enjoy it now and over the next 5 years.