



GABRIEL MEFFRE

Crozes-Hermitage Saint Pierre

2016

"Crimson colour with bright deep purple reflects. The nose develops liquorice and violet notes. The palate is smooth, lively with stewed black fruits flavours and a spicy finish."



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative.

Grape varieties

100% Syrah

Winemaking

Grapes are destemmed and crushed. The fermentation lasts around 20 days with temperature control to preserve aromas. Wine is racked off and undergoes malolactic fermentation. Maturing in vats for 8 months. Ageing in bottle. Vegan Friendly.

Agreements & Services

It will pair nicely with brochette of beef marinated with spices. Enjoy it now and over the next 5 years.

AWARDS

90 pts Wine Spectator
ARGENT Concours des Vins de Mâcon