



GABRIEL MEFFRE

Crozes-Hermitage Saint Pierre

2020

"Very elegant with subtly grilled notes, our Crozes Hermitage offers flavours of white pepper and fresh plum in a beautiful finesse. Long and well-balanced on the palate."



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 conditions 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

100% Syrah

Terroir

The Syrah grapes for this Crozes Hermitage are sourced from several terroirs, including the quaternary terraces around Mercuriol and the colluvium and sandy plane of "Les Chassis".

Winemaking

The grapes are destemmed and crushed. Fermentation, which is strictly temperature-controlled to preserve the fruit and aromatic freshness, took place in tank and lasted for around 20 days. The wine was then racked off to undergo malo-lactic fermentation before maturing another 8 months in tank. Vegan wine.

Agreements & Services

It pairs nicely with a Basque chicken, cold cuts or also a Piperade (typical Basque dish).
Best served at 14-16°C
Enjoy it now and over the next 6 to 8 years.