

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2015

"A rich, bright ruby colour with a subtle and complex nose of spices and garrigue. The palate is full and structured with spicy and dark-fruit flavours (prune and cherry) complemented by smooth, silky tannins on the finish."



Vintage

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

Grape varieties

Grenache noir, Syrah

Terroir

Stony soil of quartz mixed with sandy red clay.

Winemaking

The grapes are hand-picked and fully destemmed before fermentation. Each grape variety is fermented individually and fermentation/maceration lasts for approximately 4 weeks. After about 12 months of maturing, the different varieties, which were aged partly in oak and partly in vat, are combined to form the final blend before bottling.

Service & food pairing suggestions

Enjoy this Châteauneuf du Pape at 16°C with grilled lamb chops or “Provençale” veal.
It can be enjoyed already and up to 10 years of age.

AWARDS

95 pts - PLATINUM "Best in Show" Decanter
91-93 pts Vinous
88-90 pts Wine Advocate
16,5/20 Jancis Robinson

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.