

GABRIEL MEFFRE

Châteauneuf-Du-Pape "Saint Théodoric"

2017

"This Châteauneuf du Pape opens with notes of ripe strawberry and spice complemented by dark fruit flavours and silky tannins."



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, Mourvèdre, Syrah

Terroir

A blend of the various terroirs of Châteauneuf-du-Pape : sandy and limestone soils, red clay and “galets” (round stones).

Winemaking

The grapes are hand-picked and partially destemmed before fermentation. Each grape variety is fermented individually and fermentation/maceration lasts for approximately 4 weeks in cement vats. 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

Spicy pork chops or a grilled steak rib.
Serve at 16°C. It can be enjoyed young and up to 12 years of age.

AWARDS

96 pts Decanter
92 pts Wine Enthusiast
91 pts Wine Advocate
90 pts Jeb Dunnuck

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.