

GABRIEL MEFFRE

Châteauneuf-du-Pape "Saint Théodoric"

2021

"Silky and smoky, this floral version has incense and red tea notes infusing a base of red fruit, all on a medium-weight frame. Pretty and unencumbered, with charred sandalwood and forest floor accents. Kristen Bieler, Wine Spectator (08/08/23)"



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv.

Grape varieties

Grenache - Syrah - Mourvèdre

Terroir

A blend of Grenache, Syrah and Mourvèdre from the different major terroirs of Châteauneuf du Pape : crumbly, sandy soil from the eastern and southern slopes, limestone from the western side facing the Rhône river, red clay from the northern zone and “galets” (large, round quartzite stones) from the upper plateaux sector.

Winemaking

The grapes were hand-picked and destemmed before fermentation. Each grape variety was fermented individually and fermentation/maceration lasted 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, were blended before bottling.

Service & food pairing suggestions

Enjoy it with a roasted lamb or with a vegetable tian.
Open one hour before serving between 13° and 15°C (55.5°-59°F). It can be enjoyed young and up to 12 years of age.

AWARDS

91 points Wine Spectator 08/2023
87 points Jeb Dunnuck 10/2023
14,5 Le Point 09/2023

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.