

GABRIEL MEFFRE

Châteauneuf-du-Pape "Saint Théodoric"

2022

"The colour is a beautiful ruby red. The nose exhales aromas of spices, strawberries, blueberries and a touch of pomegranate. On the palate, it offers a fine tannic structure with flavours of white pepper, laurel and juniper. The finish is long and fresh. Tasting October 2024."



Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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 stew beef.
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 pts Défaut 04/2025
Argent - 91 pts Decanter 06/2024
89-91 points Jeb Dunnuck 10/2023