



GABRIEL MEFFRE

Châteauneuf-du-Pape "Saint Théodoric"

2024

"Rock-solid aromatics of juicy black cherries, roasted herbs, violets, and classic stony minerality [...]. It's medium-bodied and balanced, with juicy, clean acidity and outstanding length. Very much in the style of the vintage, it should drink nicely right out of the gate. (Jeb Dunnuck - II/II/2025)"



Vintage

2024 stands out for its freshness and balance, a breath of fresh air in a demanding climate. The rainy spring regenerated the soils, and the summer, with its heat and cool nights, brought out the best in the aromas and colours. Despite modest yields of fine quality, the harvest produced fresh, dynamic and harmonious wines, with well-balanced alcohol levels and well-integrated tannins. Overall, we found the balanced profiles of classic vintages, with ripeness, acidity and richness.

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 near the Rhône river, red clay from the northern zone and "galets" (large, round quartzite stones) from the plateaux sector.

Winemaking

Manual harvesting allows for sorting at the vineyard level. Once at the winery, the grapes are completely destemmed, and the grape varieties can be vinified separately or blended. Vatting lasts around 3 to 4 weeks. This is followed by racking, malolactic fermentation and then ageing, which takes place in vats and barrels for a minimum of 12 months, prior to blending and bottle ageing.

Service & food pairing suggestions

Enjoy as an aperitif, with beef steak or penne alla napoletana. Serve between 13° and 15°C (55.5°-59°F). It can be enjoyed young and up to 10 years of age.

AWARDS

90-92 points Jeb Dunnuck 11/2025