

GABRIEL MEFFRE

Côtes de Provence "Madame"

"Bright, rose-petal colour. Seductive nose with elegant aromas of vine peach, pink grapefruit and redcurrant. Round, fresh and fruity on the palate, driven by fine minerality and a balance between fruit and tension. A beautifully long finish. (Tasting note: April 2026)."



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

Grape varieties

Grenache 40%, Cinsault 30%, Syrah 20%, Rolle 10%

Terroir

Protected from the Mistral wind and from harsh winter conditions, the vines benefit from a moderate altitude (300m) and temperate Mediterranean climate. The parcels are leveled into «espaliers» (terraces) on a calcareous clay soil.

Winemaking

Harvest early in the morning to preserve freshness. Each grape variety is vinified individually at cold temperature. Short pre fermentative maceration. The wine is racked off. The different grape varieties are then blended. Ageing in vats and early bottling to preserve fruits aromas.

Service & food pairing suggestions

Enjoy chilled (between 10 and 12°C) on its own, or as an accompaniment to grilled vegetables or grilled red mullet.
Served between 10° and 12° (50°/53°F).