

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2025

"A delicate, luminous salmon-pink colour. Enticing nose with aromas of harlequin candy and strawberries. On the palate, an elegant, structured rosé with notes of fresh strawberry. Lovely length with a hint of liveliness that enhances the finish."



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, Carignan, Syrah

Terroir

The vines grow on both sides of the Rhone river, on calcareous and clay soils. The climate is characterized by rather mild winters and hot & dry summers. The “Mistral” wind blows on the vines, especially during autumn and spring, protecting vineyards from diseases.

Winemaking

Grapes are vinified separately; direct press and cold settling (5-8°C). Alcoolic fermentation at low temperature (10-12°C) to obtain the “best of the fruit”. No malolactic fermentation. Blend of the grape varieties and early bottling to preserve freshness and fruit aromas.

Service & food pairing suggestions

Enjoy chilled as in aperitif or with barbecued white meats, turkey kebabs marinated in herbs or grilled vegetables.
Serve cool (12°C) from now to enjoy its fruity aromas.

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