

GABRIEL MEFFRE

Côtes du Rhône "Saint François" - Organic

2021

"Crimson robe with purple nuances. The nose is seductive with aromas of black fruits (blackcurrant, blueberry, raspberry) and hints of “garrigue” (thyme and rosemary). The palate is elegant, round with a spicy finish."



Vintage

In the Southern Rhône Valley the harvest was spread out between the 2nd of September and the beginning of October. The whites were harvested in the first half of September while the reds were harvested in two stages in order to maximise elegance and intensity. The first half was around mid-September while the second picking took place towards the end of September, after a brief, beneficial rainfall. The balance and concentration of this vintage are remarkable.

Grape varieties

Grenache noir, Syrah

Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat and Mistral wind.

Winemaking

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.

Service & food pairing suggestions

For everyday fun and simple meals : roast chicken, ribs or fricassee of wild mushrooms.
Serve at 16°C. It can be enjoyed now.