



GABRIEL MEFFRE

Côtes du Rhône "Saint François" - Organic 2022

"Beautiful ruby colour. Open and generous nose with aromas of morello cherries. On the palate, notes of redcurrants and spices accompanied by light tannins on the finish."



Vintage

The 2022 vintage was characterised by a historically hot and dry spring and summer. These phenomena led to increasing precocity at each stage of the vine's development. However, flowering took place under ideal conditions. Rainfall in mid-August allowed the harvest to proceed more smoothly, with the grapes being harvested from mid-August to early October. At the end of this very unusual vintage, the wines have excellent structure and colour.

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

Ideal for simple, tasty Indian cuisine every day: chicken with tandoori sauce, vegan chilli, etc.
Enjoy it young, served between 13-15°C, to fully appreciate its fruity flavours.