

GABRIEL MEFFRE

Côtes du Rhône "Saint-François" - organic

"A beautiful pale colour with golden highlights. A seductive nose with aromas of white flowers enhanced by a hint of melon and a touch of almond paste. These aromas are confirmed on the palate, with a fine balance between roundness and freshness and a long 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 blanc, Viognier, Roussanne, Marsanne, Clairette

Terroir

The grapes selected for the blend of our white Côtes du Rhône are selected from clay-limestone and clay soils in Vaucluse, Gard and Drôme areas.

Winemaking

Harvested in the early morning to preserve the aromatic freshness of the grapes followed by a gentle pneumatic pressing. A cold settling of the juice between 3 to 6°C followed by fermentation at low temperature (13-15°C). Ageing in vats during 6 months before bottling.

Service & food pairing suggestions

As an aperitif, with asparagus risotto or fresh goat’s cheese.
Enjoy it cool, between 10°C to 12°C.