



GABRIEL MEFFRE

## Côtes du Rhône "Saint Vincent"

2022

"All wrapped in a beautiful deep red colour, this Côtes du Rhône 2022 offers a farandole of red fruits, ripe cherry, raspberry and wild strawberry followed by spicy notes of white pepper and nutmeg. On the palate, silky, velvety tannins give a fleshy character with a fresh-fruit finish."



### Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

### Grape varieties

Grenache noir, Syrah

### Terroir

Primarily clayey limestone soils from the north of Vaucluse and Gard departments. With a Southern French climate renowned for its contrasts, the vineyards benefit from the summer heat for perfect maturing and the famous Mistral wind that keeps the grapes healthy.

### 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. Vegan Wine.

### Service & food pairing suggestions

With a delicious pâté en croute or a plate of fresh pasta in sauce. Best served between 13°C - 15°C.