

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2016

"This lush red wine reveals expressive aromas of spices and cherry. The palate is elegant and well-balanced supported by a velvety structure."



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Winemaking

The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for approximatively 3 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 12 months in vat before bottling.

Service & food pairing suggestions

The Plan de Dieu is an ideal companion to cold cuts, gnocchis with olives, sautéed asparagus with smoked bacon and chicken breast with aromatic herbs.
Enjoy it at a temperature between 16 and 18°C, now or up to 5/6 years of age.

AWARDS

88 pts Wine Spectator

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