

GABRIEL MEFFRE

Côtes du Rhône Villages Plan de Dieu "Saint Mapalis"

2023

"This wine has notes of small red fruits and garrigue (thyme, sage, rosemary, etc.). The palate is elegant, well balanced with a fruitforward and spicy finish."



Vintage

A dry, mild winter with a few days of violent mistral winds, particularly at the end of January, resulted in a significant water deficit, with only 30 mm of rainfall in 3 months. The drought continued into the mild spring. Rain arrived at bud-break, when the bunches emerged, and then at veraison (between mid-June and mid-July), raising fears of an attack of mildew, which was finally brought under control. Over the summer, the vines held up well against the heatwave at the end of August. Harvesting, which took place quite late, was still hot and dry. The harvested grapes were perfectly healthy, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely texture for well-structured, yet elegant reds.

Grape varieties

Grenache noir, Mourvèdre, Syrah

Terroir

Large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt from the Quaternary period.

Winemaking

The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for 3 to 5 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 6 months in vat before bottling.

Service & food pairing suggestions

This Plan de Dieu “Saint Mapalis” is an ideal companion to lamb stew, vegetables crumble or a pheasant terrine.
Enjoy it at a 13-15°C, now or up to 5/6 years of age.