

GABRIEL MEFFRE

Côtes du Rhône Villages "Saint Siffret"

2022

"A generous, elegant wine with intense aromas of fleshy red fruits and garrigue."



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

Soils of clay and limestone from different terroirs of the Vaucluse and the Gard.

Winemaking

Harvest took place during the cool morning hours to preserve fruit freshness and primary aromas. Each grape variety was fermented separately at low temperature (12° to 14°C) then aged for 6 months prior to blending and bottling.

Service & food pairing suggestions

With Provençal “petits farcis” (stuffed vegetables) or truffle risotto.
Serve now, between 13-15°C, to fully appreciate its aromas.