

GABRIEL MEFFRE

Côtes du Rhône "Saint-François" - organic

2021

"Flavourfull and balanced with elegant floral notes (chamomile, broom) and generous aromas of summer fruits (white peach, apricot). A tasty mouth that lingers in a pleasant feeling of freshness."



Vintage

The year 2021 was ponctated with many climatic events: frost, rain – too many or not enough – and lack of sun... An animated vintage to sum up, but which has given us some pleasant surprises with better volumes than expected, beautiful balance and lower abv. Whites and rosés, picked early, offer a lively freshness and loads of aromas.

Grape varieties

Clairette, Grenache noir, Viognier

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. Grapes are blended before pressing. Cold settling 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

Delicious on its own as an aperitif, or paired with summer salads, poultry or fish.
Enjoy it cool, between 10°C to 12°C.