

GABRIEL MEFFRE

Côtes du Rhône "Saint-François" - organic

2023

"A brilliant pale yellow colour with green highlights. On the nose, fresh aromas of lily of the valley and Williams pear. Very expressive and generous with notes of canary melon. A long, mouth-watering finish."



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the grapes were emerging, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines resisted the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The grapes harvested were perfectly healthy overall, with concentrated berries. All in all, a generous, late 2023 vintage with a particularly aromatic, elegant and fresh profile.

Grape varieties

Grenache blanc, Viognier, Roussanne, Marsanne, Clairette

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

Risotto with porcini mushrooms, Veal blanquette
Enjoy it cool, between 10°C to 12°C.