

GABRIEL MEFFRE

Côtes du Rhône "Saint Vincent"

2021

"Beautiful colour with bright hints. Elegant and fresh on the palate with notes of white flowers & tree fruits (pear, peach). Long and flavourful finish."



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, Roussanne, Viognier

Terroir

The selected parcels are from two terroir profiles:
– The Grenache and Viognier come from the eastern Gard area, on clay and sand soils.
– The Roussanne and Clairette are harvested on limestone soils in the Vaucluse county.

Winemaking

The harvest took place early in the morning to preserve the primary fruit aromas. All the grapes were pressed together.
Optimized settling of the lees to boost aromatic potential (between 3 and 6°C) before fermentation at low temperature (12 -14°C). The ageing in vats lasted for 6 months before bottling.

Service & food pairing suggestions

Delicious as an aperitif or paired with cod fillet in foil, ravioli with ricotta cheese, or grilled white meat such as chicken or pork.
Enjoy it cool between 10°C to 12°C.