

GABRIEL MEFFRE

Gigondas Sainte Catherine

2012

"A deep aubergine robe, an intense black-fruit nose of plums and dark cherry and a full, intense presence on the palate. A thread of garrigue (rosemary, thyme, juniper) spice runs from start to finish, which is long and generous."



Vintage

2012 was marked by an short episode of very intense frost followed by a wet spring and a dry summer allowing a healthy crop, later and smaller in size than 2011. The result is a very balanced vintage, fresh and aromatic with vibrant colour and complex aromas of tobacco and olive tapenade for the Syrah. The Grenaches are round and sweet with notes of ripe strawberry and plum.

Terroir

The vineyards are situated on marl limestone deposits of the Jurassic and Cretaceous periods, with a mix of sand and clay of the Tertiary era. The climate is Mediterranean, significantly influenced by the dry Mistral wind, a high level of annual sunshine and low rainfall, concentrated mostly in the Spring and Fall seasons.

Winemaking

The harvest is fully manual with a strict sorting of the grapes. Fermentation lasts approximately 3 weeks with temperatures limited to a maximum of 28° to 30° C. This favours an generous expression of the fruit and limits the extraction of harsh tannins. 35% of the cuvée is placed to oak barrels of one and two years for 11 months of maturing before being blended back with the vat-aged portion.

Service & food pairing suggestions

This Gigondas marries beautifully with stews (Boeuf Bourguignon, Rabbit Ragou), grilled steak and soft, ripe cheese.
Given its richness, it is highly recommended to serve at a cool temperature (14° to 16° C). Can be appreciated now for its youthfull livelyness or enjoyed over the next 6 to 8 years.

AWARDS

90 pts Wine Spectator
90 pts The Vancouver Sun Wine Critic
92 pts Wine Advocate
91 pts Vinous
OR Decanter
15,5/20 Jancis Robinson

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.