



GABRIEL MEFFRE

## Gigondas "Sainte Catherine"

2021

"Intense, deep color, aromas of candied plum with a touch of white pepper."



### Vintage

The year 2021 was punctuated 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.

### Grape varieties

Grenache noir, Syrah

### Terroir

The vineyards are planted on soils that are rare in the Rhône Valley: limestone deposits, marl from the Jurassic and Cretaceous periods, sand and sandstone from the Tertiary era.

### Winemaking

Hand-picked. Maceration time varies according to grape variety: 3 weeks for Grenache, 4 weeks for Syrah, for optimal extraction of aromas and fruit, with temperature control between 28 and 30°C. Aged in vats and barrels for 12 months before bottling.

### Service & food pairing suggestions

Enjoy with duck breast in green pepper sauce or juicy prime rib. With ratatouille or risotto for a meatless meal. Serve between 13°C and 15°C, now or within 8 years.

## AWARDS

**91 pts** Wine Enthusiast 05/2025  
**92 pts** Wine Spectator 12/2023