

GABRIEL MEFFRE

Gigondas "Sainte Catherine"

2022

"Intense and deep colour. Aromas of slightly candied stone fruits with a spicy touch (white pepper)."



Vintage

A 2022 vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

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 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

92/100 En Magnum 12/2025
91 pts Wine Enthusiast 09/2025

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