GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2020

"“Plenty of ripe darker, almost blue fruits as well as peppery herbs and mineral notes emerge from the 2020 Saint Joseph Saint-Etienne, a medium-bodied, concentrated, elegant Saint-Joseph offering ripe tannins, outstanding balance, and a great finish.” – Jeb Dunnuck, 02/16/2022."

Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a generous summer sunshine without excessive heat. These ideal climatic conditons resulted in very healthy grapes and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the duration of the harvest ! (8 weeks)

Grape varieties

100% Syrah

Terroir

The St Joseph appellation is over 50 km long, with steep, terraced vineyards stretching along the right bank of the Rhône River, between Condrieu in the north and St Peray in the south. Saint-Joseph is produced almost entirely from the Syrah grape, grown in light soils of schist and gneiss on granitic bedrock.

Winemaking

Carefully sorted upon arrival at the winery, the grapes are then lightly crushed and destemmed. Alcoholic fermentation lasted about 3 weeks followed by a racking and the malolactic fermention. Matured in vats for 10 months prior to bottling.
Vegan Friendly.

Service & food pairing suggestions

This Saint-Joseph will perfectly match with porcini ravioli or pork filet mignon with lemon.
Best served between 14 and 16°C, now or within 7 to 8 years from the vintage.

AWARDS

90 pts Vinous Media 12/2022
89-91 pts Jeb Dunnuck 02/2022

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