GABRIEL MEFFRE

Saint Joseph "Saint Etienne"

2019

"« ...the 2019 Saint Joseph Saint Etienne Blanc has a ripe, exotic style that offers plenty of honeyed apple, tangerine, and floral aromas and flavors. These carry to a medium-bodied, fresh, lively white that has plenty of fruit yet stays balanced and clean through the finish. » Jeb Dunnuck, November 2020"

Vintage

In the northern Rhône Valley, 2019 is a vintage that produced very high quality wines. Following a rather warm start to the Spring, temperatures dropped and remained below seasonal averages until the beginning of Summer. The vines then faced high temperatures during the months of July and August. Thankfully, a spell of rainy weather arrived just before the harvest took place, providing much needed respite to the heat-stressed grapes and contributing to the balance and quality of the harvest.

Grape varieties

Marsanne, Roussanne

Terroir

The St Joseph appellation is over 60 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. The soils are a mix of gneiss and granite in the north and granite and feldspar in the south.

Winemaking

The harvest took place early in the morning to preserve the primary aromas. 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 lasts for 6 months before bottling.
Vegan Friendly.

Service & food pairing suggestions

Best enjoyed in its youth to appreciate its freshness. It pairs nicely with a salt-crusted bass, roast pork confit with lemon and rosemary or even with a slice of eggplant caviar.
Enjoy it cool between 10° to 12°C.

AWARDS

***(*)** John Livingstone Learmonth