



GABRIEL MEFFRE

Gigondas Sainte Catherine

2013

"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

Harvest 2013 in the Southern Rhône Valley was a very specific one due to a serious shortfall in Grenache grapes caused by a cold and wet Spring. Fortunately, the Syrah and Mourvèdre grapes were beautiful. The yields were then very low which always gives a nice quality and wines that will keep well. In this very unusual context Gigondas was one of the more successful appellations of the Southern Rhône in 2013 with deep wines balanced by a good freshness.

Grape varieties

Grenache noir, Mourvèdre, Syrah

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.

Food & wine pairings

This Gigondas marries beautifully with stews (Boeuf Bourguignon, Rabbit Ragou), grilled steak and soft, ripe cheese.

Service

Given its richness, it is highly recommended to serve at a cool temperature (14° to 16° C). Can be appreciated now for its youthful liveliness or enjoyed over the next 6 to 8 years.

AWARDS

91 pts Vinous
90 pts Wine Advocate
13,5/20 Bettane & Desseauve
16/20 Jancis Robinson