

Côtes du Rhône

2018

"This white Côtes du Rhône offers an exotic nose with notes of white fruit (pear) and canary melon. Round and smooth palate with fresh pineapple notes. This full-flavoured wine has a long and fresh finish."



AWARDS

BRONZE Decanter

Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes.
September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions.
The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

32% Viognier, 22% Grenache, 23% Roussanne, 17% Marsanne, 6% Clairette

Terroir

The selected parcels originate from two distinct terroirs. One located in the East Gard area, on the right bank of the Rhône river, where the alluvial terraces, hard limestone, large river stones and sand provide finesse, acidity and elegance. The other in the Vaucluse, on the left bank, where the rich clay and limestone pebbles provide an overall opulence.

Winemaking

The harvest started early, between August 22nd and Septembre 5th. The Viognier grapes first underwent a pre-fermentation cold soak on the skins while the remaining varieties were all pressed immediately upon arrival at the winery. The Roussanne, Viognier and part of the Marsanne started their fermentation in stainless steel tanks before being transferred to barrels to finish fermenting. 50% of the cuvée was then aged in 275 liter oak Laurus barrels for 8 months (a part of Viognier and Roussannes) with regular stirring of the lees for the first 3 months. To retain fresh acidity, the cuvée did not undergo malolactic fermentation.
Bottling date: 10th July 2019.
Production: 33 300 bottles.
Vegan Friendly.

Service & food pairing suggestions

Sea bass fillet in foil – Carpaccio of scallops marinated with lime – Frog legs with cream

Maison Gabriel Meffre - 2 route des Princes d'Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.

Best served at 10-12°C
Enjoyment: between 2019 and 2024

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