



GABRIEL MEFFRE

Delicious and savoury from day one: this is the commitment of our Gabriel Meffre «Signature» wines. For each appellation, and in keeping with the characteristics of the vintage, our know-how is recognisable through our experienced blending of «terroirs» and grape varieties and through our careful maturing, favouring purity of fruit and silkiness of texture. Already enjoyable in their first year after bottling, the Crus also have good aging potential.



Côtes du Rhône

APPELLATION D'ORIGINE PROTÉGÉE

CÔTES DU RHÔNE / CÔTES DU RHÔNE VILLAGES



Côtes du Rhône vintage 2017

The 2017 vintage is looking to be one of the most promising of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is looking to be exceptional.



TERROIR

Clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard benefit from the summer heat and Mistral wind.

WINEMAKING

Each grape variety is vinified individually. The vatting is during 3 or 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. The different grape varieties are blended. The ageing in vats lasts for 6 months before bottling.

Specific to this 2017 vintage : the high temperatures during the harvest required special attention during the winemaking. Indeed, the challenge of our team was to maintain cool enough temperatures in order to preserve the aromatic potential and the freshness of the wine.

TASTING NOTES

Crimson robe with purple nuances. The nose is seductive with aromas of ripe red fruits. The palate is elegant, round with a spicy finish.

GRAPE VARIETIES

This Côtes du Rhône is a blend of Grenache and Syrah grapes.

SERVICE & FOOD PAIRING SUGGESTIONS

For everyday meals with grilled and BBQed meats and strong cheese. Enjoy it now or cellar for up to 5 years.