



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 Bio

APPELLATION D'ORIGINE PROTÉGÉE

CÔTES DU RHÔNE / CÔTES DU RHÔNE VILLAGES



## Côtes du Rhône Bio vintage 2016

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.



### WINEMAKING

The harvest took place early in the morning to preserve the primary aromas of the grapes. Each grape variety is vinified individually to develop their own characteristics. Optimized settling to boost aromatic potential, fermentation at low temperature (12 - 14°C). Ageing in vats lasts around 6 months before bottling.

### TASTING NOTES

Attractive robe with a bright pale yellow colour. The nose is intense with white flower and fruity aromas. The palate is round and generous with flavours of white fruits (peach). The finish is long and elegant.

### GRAPE VARIETIES

This organic Côtes du Rhône is a blend of Grenache, Viognier and Clairette grapes from clay limestone soils in the Vaucluse. The grapes have been planted and cultivated according to organic agriculture standards and have been certified by Ecocert, an international organic certification agency.

### SERVICE & FOOD PAIRING SUGGESTIONS

As an aperitif, with fish in sauce, such as salmon with dill, or white meat dishes. Serve cool between 10°C to 12°C and enjoy now and over the next 3 years.

