



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 2016

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with the grape varieties being picked late August/ early 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.

### Awards

**13.5/20** Guide des Vins Bettane & Desseauve 2018



### WINEMAKING

The harvest is realised early in the morning to preserve primary aromas of the grapes which are then pressed. Optimized settling to boost aromatic potential (between 3 and 6°C) before the fermentation at very low temperature (12 - 14°C). The ageing in vats lasts for 6 months before bottling.

### TASTING NOTES

Pale robe with green hints. Fine and elegant with complex notes of white flowers (jasmine) and apricot. Well-balanced in mouth with fruit aromas at the finish.

### GRAPE VARIETIES

This Côtes du Rhône is a blend of Grenache, Clairette Blanche, Viognier and Bourboulenc grapes from clay limestone soils from the North of the Vaucluse and Gard. With a Southern French climate renowned for its contrasts; it endures the summer heat and Mistral wind.

### SERVICE & FOOD PAIRING SUGGESTIONS

Perfect as an aperitif, with a salmon tartar, pork with curry & garlic, or again with a pear & almond tart. Enjoy it cool between 10°C to 12°C, now or cellar for up to 3 years.

