



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.



APPELLATION D'ORIGINE PROTÉGÉE



Côtes du Rhône Villages Plan de Dieu 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 grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for approximately 3 weeks. The wine is then racked off before undergoing malolactic fermentation and spending up to 12 months in vat before bottling.

TASTING NOTES

This lush red wine reveals expressive aromas of spices and cherry. The palate is elegant and well-balanced supported by a velvety structure.

GRAPE VARIETIES

A blend of Grenache, Syrah and Mourvèdre grapes grown on large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt.

SERVICE & FOOD PAIRING SUGGESTIONS

The Plan de Dieu is an ideal companion to cold cuts, gnocchis with olives, sautéed asparagus with smoked bacon and chicken breast with aromatic herbs. Enjoy it at a temperature between 16 and 18°C, now or up to 5/6 years of age.

