



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

Each grape variety is vinified individually. The grapes are de-stemmed and crushed with fermentation at low temperature. Racking off clear juices and blocking of the malolactic fermentation. Blending of the different grapes varieties takes place in December and bottled just after in order to capture all the freshness and fruit notes.

### TASTING NOTES

Rose-petal colour with light shades of purple. Floral scents with notes of raspberry and redcurrant. The palate is juicy and well balanced, the finish is fresh with fruity notes.

### GRAPE VARIETIES

This Côtes du Rhône is a blend of Grenache, Syrah and Cinsault grapes from clay limestone soils from the 2 banks of the Rhone river. With a Mediterranean climate renowned for its contrasts, it endures the summer heat and Mistral wind.

### SERVICE & FOOD PAIRING SUGGESTIONS

It will pair nicely with saltimbocca of veal and also during a BBQ on the seaside. Serve cool, between 10 to 12°C, now or within 2 years of age.

