



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

Each grape variety is vinified individually to develop its own characteristics. The vatting time lasts 3 to 4 weeks according to grape variety. The wines are then racked off and undergo malolactic fermentation. The different grape varieties are then blended and aged 6 months in vats before bottling.

TASTING NOTES

Crimson robe with purple nuances. The nose is seductive with hints of cherries and spices. The palate is elegant and round with a spicy finish.

GRAPE VARIETIES

This organic Côtes du Rhône is a blend of Grenache and Syrah grapes from clayey 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

It pairs nicely with game, grilled or barbequed meat and full-flavoured cheese. Enjoy it now or up to 5 years of age.

