



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 2015

After a warm and hot summer, some rainy periods enabled the grapes to achieve the ideal maturity. During the harvest (which was early), the wind regulated the excessive temperatures, preserving the aromas of the grapes. This ideal weather and healthy conditions make the 2015 vintage one of the most qualitative in recent years.

### Awards

**90** The Wine Advocate - Robert Parker  
**90 +** Wine Orbit (NZ)  
**87** Decanter  
**13.5/20** Guide des Vins Bettane & Desseauve 2018  
**GOLD MEDAL** Prix Plaisir Bettane & Desseauve 2017



### WINEMAKING

Each grape variety is vinified individually to develop their own characteristics. The vatting is during 3 or 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. Different grape varieties are blended. The ageing in vats lasts for 6 months before bottling.

### TASTING NOTES

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

### GRAPE VARIETIES

This Côtes du Rhône is a blend of Grenache and Syrah grapes from clayey limestone soils from the north of Vaucluse and Gard. With a Southern French climate renowned for its contrasts, the vineyard endures the summer heat and Mistral wind.

### SERVICE & FOOD PAIRING SUGGESTIONS

For everyday meals with cooked meats, grilled meat and strong cheese. Enjoy it now or cellar for up to 5 years.

