

Côtes de Provence

CHIC CHIC

*Fresh
fruit fruit*

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CÔTES DE PROVENCE

par Gabriel Meffre

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VARIETALS

- Grenache
- Syrah

LOCALISATION

Located at the foot of the Mount Sainte-Victoire, the vines are protected from the Mistral wind and from harsh winter conditions. The parcels are leveled into espaliers on a calcareous clay soil. They benefit from a moderate altitude (300m) and temperate Mediterranean climate.

CONCEPTION

- Harvest early in the morning to preserve freshness
- Each grape variety is vinified individually at cold temperature
- Short pre fermentative maceration
- The wine is racked off
- The different grape varieties are then blended
- Ageing in vats and early bottling to preserve fruits aromas

TASTING

- Very elegant « rose petal » robe with purple highlights
- Expressive nose of small red fruits and citrus fruits
- Savoury and round with notes of citrus on the finish

DELIGHT

- Served at 10 à 12°C
- Food pairing suggestions : On its own for an apéritif, for a summer lunch, salads, grilled meats or fish, fresh vegetables, Mediterranean or Asian cuisine.
- Enjoy now and within 2 years of harvest.



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