

MEFFRE St Vincent Cote Du Rhone 2015



Category: WINE

Style: RED WINE

Variety: RED BLEND

Region: RHONE

Vintage: 2015

Volume: 750ml

Vineyard: This Ctes du Rhne 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.

Vinification: 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.

Appearance: Crimson robe with purple nuances.

Bouquet: The nose is seductive with hints of cherries and spices.

Palate: The palate is elegant, round with a spicy finish. Matchs

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

Technical Analysis:

Alcohol: 13.50% Packaging: 1 x 750ml

Hancocks Product: 42974