

VIDAL-FLEURY

CAIRANNE ROUGE

2023



Our cuvée is produced from grapes cultivated on hillsides in the northern part of the appellation, where the soils consist of limestone pebbles and marl. The climate in Cairanne is Mediterranean, influenced by the mistral wind.

2023

The winter and spring were cooler compared to recent vintages and marked by the return of rain. The lovely month of May allowed for ideal flowering, and the June sun dried and warmed the vineyards. The grapes gained maturity gently, with cool nights. August and its scorching temperatures accelerated the ripening processes, and the grapes quickly acquired all the necessary qualities to produce beautiful cuvées.

Harvest started on September 12st.



Grenache, Mourvèdre and Syrah.



The winemaking involves destemmed harvesting, alcoholic fermentation under controlled temperature. The maceration lasts three to four weeks, depending on the grape variety, and then the wine is aged in large oak vats for about a year before being bottled.



Deep red color with violet reflections.

The nose is fruity, characterized by blackcurrant, blackberry, and cherry. Peppery notes and nutmeg complement this bouquet.

The palate is round and voluminous, with present and integrated tannins. The finish reveals beautiful freshness.



Aging potential between 5-10 years.



To be enjoyed with meats such as a slow-cooked 7-hour leg of lamb with thyme, tandoori chicken, or even tagliatelle with mushroom sauce.

