

VIDAL-FLEURY

CHÂTEAUNEUF-DU-PAPE ROUGE

2022



Our Châteauneuf is produced from old vines cultivated to the east of the appellation, in the La Crau terroir characterized by clayey soils covered with pebbles and rolled stones. The climate is Mediterranean, influenced by the mistral wind.

2022

The 2022 vintage had a fairly mild, dry winter, with the heat settling in early in the Rhône Valley giving the vines good growth in the spring. The summer was marked by drought, but a few well-placed showers in mid-August provided the water needed to produce grapes of excellent quality, bursting with sugar and aroma.

Harvesting start date: September 9th.



Grenache Noir, Syrah, Mourvèdre, Counoise.



The winemaking process includes destemmed harvesting, alcoholic fermentation under controlled temperature, three to four weeks of maceration, and post-fermentation maceration at a warm temperature. The entire batch is aged for two years in oak vats.



Dark ruby red color.

An intense nose expressing black fruits, blackcurrant, blackberry, enhanced by notes of the Mediterranean scrubland.

The palate is powerful and rich. The right and round balance tempers broad tannins and a structured framework. The finish is refined with beautiful woody notes.



Aging potential of 20 years.



Ideal to pair with a game terrine, a Provençal daube served with ratatouille, a capon stuffed with chestnuts, or even a leg of lamb. It can also accompany characterful soft-textured cheeses like Saint-Félicien.

JEB DUNNUCK 93/100 :

« Just bottled and sourced entirely from the La Crau lieu-dit, the 2022 Châteauneuf Du Pape is an impressive 2022 offering blackberries, roasted herbs, and garrigue-like aromatics. Full-bodied, rich, and concentrated on the palate, with gorgeous tannins, this serious effort will benefit from 2-3 years of bottl age and drink well for 15+ years. »



Jancis Robinson

16/20

Robert Parker
WINE ADVOCATE

92/100

