

VIDAL-FLEURY

CÔTES~DU~RHÔNE BLANC

2024



Our wine comes from vines cultivated on the right bank of the Rhône, on gravelly slopes and clay-limestone terraces. The climate is Mediterranean, influenced by the mistral.

2024

Spring offered regular and abundant rains. The return of heat in summer combined with Mistral allowed for a beautiful development of grapes. Good ranges of temperatures gave to vines cool nights and warm days, which guarantees a beautiful balance and the most beautiful aromas !

Harvest started on Aujuste, 28th.



Viognier, Clairette, Grenache blanc, Roussanne.



Slow and gentle direct pressing to preserve the delicacy of the juice aromas. Alcoholic fermentation at low temperatures (16-18°C). No malolactic fermentation. Aging on lees in stainless steel tanks for 6 months.



Pale yellow robe with green reflections.

The nose is floral and fruity, characterized by orange blossom and lifted by hints of citrus and apricot.

A pleasing freshness at the onset. A touch of minerality counterbalances the silkiness of the palate, creating a beautiful harmony. The long finish allows us to savor these delicate floral notes for a few more seconds.



Aging potential of 5 years.



Pairs well with tapas, sardine rillettes, and other dishes for a refined appetizer. Also complements tarragon chicken, cod with chorizo crust, and sheep cheese.

