

VIDAL-FLEURY

CÔTES-DU-RHÔNE ROUGE

ORGANIC

2023



Our wine comes from vines cultivated in organic agriculture on the right bank of the Rhône, on gravelly slopes and clay-limestone terraces. The climate 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, 16th.



Grenache noir and Syrah



Vinification involves destemmed harvesting, alcoholic fermentation under controlled temperature, with a maceration period of three to four weeks depending on the grape variety. Aging takes place for one year on lees in stainless steel tanks and demi-muids for 10% of the batch.



Dark red color with raspberry reflections. The nose is fruity and floral, characterized by red currant, cherry, blackberry, and enhanced by notes of violets and licorice. A gourmet attack, focused on the fruit. Beautiful roundness with a silky and voluminous structure. The tasty finish lingers with the black fruits for a few more seconds on the palate.



Aging potential of 5 years.



Eggplant Parmesan, stuffed tomatoes, mushroom risotto, sheep cheese.

