

# VIDAL-FLEURY

## CÔTES-DU-RHÔNE ROSÉ

2023



Our wine comes from vineyards cultivated 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 August 21st.



Grenache Noir and Cinsault.



Slow and gentle direct pressing to preserve the finesse of the juice aromas. Alcoholic fermentation at low temperatures (14-16°C). No malolactic fermentation. Maturation in stainless steel tanks for 4 months.



Peach-colored robe, clear with pearly reflections. The nose is expressive, fruity, with notes of grapefruit and red currant. It carries a floral note of rose in the background. The palate is balanced and refreshing, full-bodied, with a finish on red fruits.



Aging potential of 2 years.



To be enjoyed as an aperitif or with a meal based on raw vegetables, seafood, or grilled dishes.

