

VIDAL-FLEURY

CÔTES-DU-RHÔNE ROUGE

2022



Our wine is produced from vines cultivated on the right bank of the Rhône, in the Southeast of Ardèche. The soils overlooking the river are clayey, composed of pebbly alluvial deposits with Rhodanian pebbles and loess. The climate is Mediterranean, influenced by the mistral wind.

2022

The 2022 vintage experienced a relatively mild and dry winter, with early warmth in the Rhône Valley promoting robust vine growth in spring. The summer saw pronounced drought, but well-timed rains in mid-August provided the necessary water to produce grapes of excellent quality, rich in sugar and aromas.

Harvest start on august 30th.



Grenache, Syrah, Mourvèdre et Carignan.



The winemaking process involves destemmed harvesting, alcoholic fermentation under controlled temperature, and three to four weeks of maceration, depending on the grape variety. Aging takes place for one year on lees, with 70% of the batch in stainless steel tanks, 20% in large oak vats, and 10% in oak barrels.



Dark red color with purple reflections.

The nose is characterized by intense aromas of candied red fruits, black pepper, and thyme.

A round palate with a present and balanced tannic structure. The finish is long with cherry notes.



Aging potential of 5 years.



Perfectly complements meat-based dishes such as duck shepherd's pie, lamb navarin, or beef grills. It also pairs well with characterful cheeses.

JEB DUNNUCK 89-91/100 :



Based on Grenache, Syrah, and Mourvèdre, the 2022 Côtes-du-Rhône has a solid perfume of black raspberries and cherries that give way to more peppery herbs and underbrush-like notes with air. Medium-bodied, charming, balanced, and elegant on the palate, this nicely balanced, concentrated Côtes-du-Rhône will keep for 4-6 years, if not longer.

