

VIDAL-FLEURY

GSM VIN DE FRANCE ROUGE 2022



This wine comes from vines located in the South of France, on clayey soils with an ideal exposure. The Mediterranean climate brings warmth and richness to the grapes.

2022

The vintage of 2022 experienced a fairly mild and dry winter, with warmth settling in early in the Rhône Valley, providing the vines with robust growth in spring. The summer saw a pronounced drought, and strategically placed rains in mid-August supplied the necessary water to produce grapes of high quality, rich in sugar and aromas.

Harvest date : 9 of september.



Grenache, Syrah and Mourvèdre.



Mechanical harvesting, total destemming, and fermentation in stainless steel tanks under controlled temperature. The maceration period lasts for 2 weeks. After racking, the wine is then aged in stainless steel tanks for one year.



Dark red robe with violet reflections.
The nose is fruity and delightful with cherry, blackcurrant, and raspberry notes.
The palate is supple, silky, and fresh, giving this cuvée all its deliciousness.



Aging potential from 2 to 5 years.



Best enjoyed as an aperitif with spicy tapas, with grilled dishes, or even with lasagna or beef with olives.

