

VIDAL-FLEURY

VACQUEYRAS ROUGE

2022



Our cuvee comes from grapes cultivated on the alluvial terraces of the "Garrigues," with soils composed of a clay-limestone matrix and rolled pebbles. The climate in the Vacqueyras appellation is Mediterranean, influenced by the mistral wind.

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 start date : August 25th.



Grenache, Syrah and Mourvèdre.



Vinification involves destemmed grapes, alcoholic fermentation under controlled temperature. The maceration lasts three to four weeks, depending on the grape variety. The wine is then aged in large wooden vats for about a year and a half before being bottled.



Dark red color with purple reflections. The nose is marked by black fruits, licorice, and some notes of rosemary. The palate is rich and voluminous. The tannins, present and silky, provide a beautiful structure in the mouth. The finish reveals notes of cherry and garrigue..



Aging potential from 5 to 10 years.



To be enjoyed with a ribeye steak and grilled vegetables, lamb with curry, or a vegetable tian..

