

VIDAL-FLEURY

VENTOUX ROUGE

2022



Our cuvée comes from grapes cultivated in the Northeast of Bédoin, at the foot of Mont Ventoux. The terroir consists of red soils resulting from the degradation of limestone from the Tertiary era, and soils formed from a mixture of sand and ochreous clay. The climate is Mediterranean, with the particularity of having relatively cool nights due to the mountainous influence.

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.



Syrah and Grenache



Vinification involves destemmed grapes, alcoholic fermentation under controlled temperature. The maceration lasts three to four weeks, depending on the grape variety, with a skin maceration. Then, the wine is aged in stainless steel tanks for about a year and a half before being bottled.



Purple robe with ruby nuances.

The nose is fruity, with notes of forest fruits such as blackberry, strawberry, and blueberry.

The palate is silky and elegant, with a long and fresh finish.



Aging potential from 3 to 5 years.



To be enjoyed with a pot-au-feu terrine, couscous, Provençal-style veal roast, or fresh cheeses.

