VIDAL-FLEURY

CROZES-HERMITAGE ROUGE

2022

This wine comes from vines located to the south of the appellation, on the terroirs of Chassis, and to the north, on the granite terraces above Gervans. The grapes are cultivated in soils of pebbles and rolled stones, which are highly draining. The climate is more influenced by the Mediterranean, with the mistral wind present and relatively mild temperatures.

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 for producing grapes of excellent quality, rich in sugar and aromas.

Harvest began on September 12.

Syrah

Manual harvesting, total destemming, and fermentation in stainless steel tanks under controlled temperature. The maceration period lasts for 3 weeks. After racking, the wine is then aged in stainless steel tanks for 90% of the batch and in wood for 10% (oak barrels and demi-muids) for 12 months.

Ruby color with purple reflections.
The fruity and fresh nose expresses strawberry, raspberry, and floral notes of violet.
The palate is indulgent, featuring fresh fruit, with a supple and velvety structure and fine tannins. The finish is refreshing, and menthol and eucalyptus notes bring complexity to this wine.

Aging potential between 10-15 years.

Enjoy it both as an aperitif with tapas or charcuterie and during the meal with a Caesar salad, pork tenderloin with sage, tagliatelle with arrabbiata sauce, or fresh cheeses.

MAISON FONDÉE
MARQUE DÉPOSÉE
EN 1781