



Bin No:
0306

Wine: *Cairanne 2012 Vt*
Country: *France*
Region: *Southern Rhone*
Producer: *Vidal-Fleury*
Vintage: *2012 Vt*
Colour: *Red*
Grape Variety: *80% Grenache - 15% Syrah - 5% Mourvèdre.*
Status: *Still*
Allergens *contains sulphates*
Body Value: *D (A is light, E is full bodied)*
Sustainable Environmental Management
abv: 14.5% - bottle size: 75cl



Tasting Note:

Dark red in colour with some black highlights. This wine has expressive coffee, chocolate, plum and cherry aromas. The palate has fresh acidity and good structure with dark berry and cherry fruits complimented by notes of pepper and cumin on its long finish.

Winery information:

The vineyard was initially planted by the Templiers, a religious order, in the 12th century. It expanded in the 14th century under the protection of the popes during their stay in Avignon. The strict rules and laws governing this appellation have become the base for the French laws concerning the "appellation contrôlée" wines.

Founded in 1781, Vidal-Fleury gained an international reputation very quickly. Thomas Jefferson's visit in 1787 was its first contact with the United States.

During the 1890s, Gustave Vidal married a daughter of the Fleury family. Thanks to her dowry, they replanted the vineyard following the [phylloxera](#) outbreak. As of the 1920s, the House took an interest in other wine-growing regions in the Rhone Valley. The Appellation was created in 1936.

Established in 1781 in the Northern Rhone Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. Today Vidal-Fleury vinify and age wines from across the Rhône Valley, focusing on the choicest terroirs, allowing ample time to age and mature the wines. Cairanne is comprised of Grenache, Syrah and Mourvedre from the slopes of Dentelles de Montmiral in the Southern Rhone valley.

Vineyard information.

The vineyards were planted in 1967 Elevation 200 - 300 metres above sea level

Soil composition Clay and Limestone. Red clay on top

Average yield (hl/ha) 38 hl/ha

Harvest

Long and traditional maceration: 2 weeks with Grenache and 3 weeks with Syrah and Mourvèdre. A lot of "délestage" at the beginning of fermentation. Fermentation with Indigenous yeast. Controlled temperature for maceration at 30°C. 100% malolactic fermentation. Aged on lees first in tanks then in large barrels (foudres) during 6 months. Natural clarification and stabilization by settling and one filtration (Cross Flow). Unfined.

Food Recommendations:

Red meat, barbecued, cold meat, charcuterie, cheese.

