



Bin No:
0303

Wine: *Chateauneuf du Pape 2015 Vt*
Country: *France*
Region: *Southern Rhone*
Producer: *Vidal-Fleury*
Vintage: *2015*
Colour: *Red*
Grape Variety: *85% Grenache - 10% Syrah - 5% Mourvèdre*
Status: *Still*
Body Value: *D (A is light, E is full bodied)*
abv: 14.5% - bottle size: 75cl



Tasting Note:

The nose is bright with aromas of red fruits and hints of toast. The palate is fresh and full with flavours of strawberry, cherry and undertones of pepper. The finish is long with soft tannins.

Serve at a temperature of 18°C, 64°F. Drink from now to 5 years. Open 2 hours before tasting or decant. Can be aged up to 10 years.

Winery information:

The vineyard was initially planted by the Templars, 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.

Vinification:

Short gobelet pruning for all grapes except Guyot for the Syrah.

The harvest started in September and through out October, by hand with "sort out" in the vineyard. Long and traditional [maceration](#): 14 to 20 days. A lot of "[délestage](#)" at the beginning of [fermentation](#).

[Fermentation](#) with [Indigenous yeast](#). Aged on lees 100% in large barrels (foudres) during 12 months.

[Natural clarification](#) and stabilization by settling and one filtration Long and [traditional maceration](#): 14 to 20 days. A lot of "[délestage](#)" at the beginning of the [fermentation](#) Indigenous yeast was used at a controlled temperature for maceration at 30°C.. 100% [malolactic fermentation](#).

Aged on [lees](#) 100% in large barrels (foudres) during 12 months. [Natural clarification](#) and [stabilization](#) by settling and one filtration (Cross Flow). [Unfined](#)

Food Recommendations:

Fowl prepared with sauce based on wine, olive, spices (curry, ginger). Red meat. Cheese.

