



Bin No:  
0313

Wine: **Cotes du Rhone Blanc 2016**Vt

Country: France

Region: Southern Rhone

Producer: Vidal-Fleury

Vintage: 2016

Colour: White

Grape Variety: 75% Viognier - 15% Grenache White - 10% Others

Status: Still

Dry/Sweet: 2 (1 is dry, 7 is very sweet)

abv: 13.5% - bottle size: 70 cl



### Tasting Note:

This wine is pale gold in colour. The nose is dominated by aromas of ripe apricot and yellow melon with some notes of almond. The wine has a freshness and acidity that continues through the palate characterised by fresh apricot and peach notes.

Serve at a temperature of 11°C (52°F). Can be aged up to 5 years.

### 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.

### Vinification:

Hand picking of the grapes took place at end September. Grapes has at least 252 gr/L of sugar (15° alcohol potential). *Fermentation* was in stainless steel tanks with selected yeast and temperature controlled at 20°C (68°F) until 8° - 10°. To stop the *fermentation*, pure alcohol (96°) was added and the wine was cooled to 5°C (41°F).

"Mutage". Is a *fortified wine*. No *malolactic fermentation*. Aged on lees with "bâtonnage" in tanks. *Unfined*. *Maturation* in bottle 3 months before shipment.

Short pruning. Gobelet.

The grapes were picked by a selection of hand and machine at the end of August. Skin contact 30%, direct press 70% (*pneumatic press*). Cooling of the must: 12°C. Natural and light *clarification* of the must by *racking*. *Fermentation* in stainless steel tanks with selected yeast and temperature controlled at 18°C (64°F). No *malolactic fermentation*. Ageing on lees with "bâtonnage": 6 months. *Natural clarification* by settling and one filtration. *Unfined*.

### Food Recommendations:

Aperitif. Sea food. Some cheeses (Comté, Gruyère, Cantal)

