



Bin No:
0314

Wine: *Cotes du Rhone Rose 2014*
Country: *France*
Region: *Southern Rhone*
Producer: *Vidal-Fleury*
Vintage: *2014*
Colour: *Rose*
Grape Variety: *50% Cinsault - 30% Syrah - 20% Grenache*
Status: *Still*
Allergens: *contains sulphates*
Dry/Sweet: *2 (1 is dry, 7 is very sweet)*
abv: 14.0% - bottle size: 75cl



Tasting Note:

Pale pink salmon colour. The nose is fresh and delicate with a floral expression of peony, caramel and raspberry. The palate is creamy with fruits of raspberries

Serve at cool temperature 8°C (47°F). Can be aged up to 2 years, and better in the first year.

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 [phyllloxera](#) 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:

Each grape variety was vivified before the final [assemblage](#) the Cinsault was vinified by direct pressing, The Grenache by bleeding juice off the skins ("[saignée](#)"), Syrah receives a cool and short skin contact before pressing. The must was cooled at 12°C. Natural and light clarification of the must by [racking](#).

Fermentation took place in stainless steel tanks with selected yeast and temperature controlled at 16°C (61°F). No [malolactic fermentation](#)

Ageing on [lees](#) with "[bâtonnage](#)" until bottling: 4 months.

[Natural clarification](#) by settling and one filtration. [Unfined](#).

Food Recommendations:

Aperitif, barbecued, salads with seafood, Asian dishes, fish prepared with sauce.

