Wine:	Cotes du Rhone Rouge 2017 Vt	0301
Country:	France	
Region:	Southern Rhone	UF
Producer:	Vidal-Fleury	JRY
Vintage:	2017	
Colour: Grape Variety:	Red 65% Grenache - 20%Syrah - 10% Mourvèdre	
Status:	5% some others with Carignan Still	-
Body Value:	D (A is light, E is full bodied) abv: 14.0% - bottle size: 75cl	

### Tasting Note:

The nose shows typicity of Grenache leading with fresh red fruit of strawberry and cherry combined with notes of chocolate, prunes and violets. The palate is round and shows more black fruit with hints of pepper.

Serve at a temperature of 18°C (64°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 winegrowing regions in the Rhone Valley. The Appellation was created in 1936.

# Vinification:

Harvest By hand and machine. September starting with Grenache than Syrah, Carignan and Mourvèdre.

#### Winemaking L Ageing

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 70% in tanks and 30% in large barrels (foudres). Natural clarification and stabilization by settling and one filtration (Cross Flow). Unfined.

#### Food Recommendations:

Red meat, white meat, pizza, barbecued, pasta, cheeses.

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