



Bin No:  
0304

**Wine:** *Crozes Hermitage Rouge 2011 Vt*  
**Country:** *France*  
**Region:** *Northern Rhone*  
**Producer:** *Vidal-Fleury*  
**Vintage:** *2011*  
**Colour:** *Red*  
**Grape Variety:** *100% Syrah*  
**Status:** *Still*  
**Allergens:** *contains sulphates*  
**Body Value:** *D (A is light, E is full bodied)*  
*abv: 14.0% - bottle size: 75cl*



### Tasting Note:

*Deep red in appearance with some black trace. The Nose is complex flavours of grilled meat, pepper, smoky, lightly oaky, tobacco, leather. Rich and fresh, silky tannins. Red plum, blackcurrant, spices (peppery, nutmeg), animal flavours on the finish. Good density and long length.*

*Seve at a Temperature of 18°C, 64°F. Decant 2 hours before tasting. Can be aged up to 15 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 [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:

*Long and [traditional maceration](#) of 3 weeks. A lot of [punching the cap](#) "[pigeage](#)" at the beginning of fermentation, then [pumping over](#). [Fermentation](#) with Indigenous yeast.*

*Controlled temperature of maceration at 30°C (86°F). 100% [malolactic fermentation](#).*

*Aged on lees, 4 years in barrels and wood vat "foudres". [Natural clarification](#) and [stabilization](#) by settling and one filtration (Cross Flow). Unfined.*

### Food Recommendations:

*Red meat, game and goat cheese.*

