



Bin No:  
0300

Wine: **GSM 2017 Vt**  
 Country: *France*  
 Region: *Southern Rhone*  
 Producer: *Vidal-Fleury*  
 Vintage: *2017*  
 Colour: *Red*  
 Grape Variety: *Grenache - Syrah - Mourvèdre.*  
 Status: *Still*  
 Body Value: *D (A is light, E is full bodied)*  
*Sustainable Environmental Management*  
 abv: 13.5% - 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. Decant 2 hours before tasting. 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:

|                             |  |
|-----------------------------|--|
| <i>Vineyard information</i> | <i>The Vineyard is 100metres above sea level</i> |
| <i>Soil composition</i>     | <i>Clay and Limestone</i>                        |
| <i>Average yield</i>        | <i>(hl/ha) 65 hl/ha</i>                          |
|                             | <i>Environmental management Sustainable</i>      |

*Harvest*

*September, Machine harvested*

*Long and traditional maceration: [Fermentation](#) with Indigenous yeast. Controlled temperature for [maceration](#) at 30°C for 3 months in stainless steel tanks. [Natural clarification](#) and [stabilization](#) by settling and one filtration (Cross Flow). [Unfined](#).*

### Food Recommendations:

*Red meat, barbecued, cold meat, charcuterie, cheese.*

