



Bin No:
0307

Wine: **Saint Joseph 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: 13.0% - bottle size: 75cl



Tasting Note:

Serve at a temperature of 18°C, 64°F. Decant 2 hours before tasting. Can be aged up to 10 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:

Pruning

Gobelet (short) or fan pruning (long). Two vines cultivated together on poles called "échalas".

The grapes were picked by hand at the end of September.

A long and traditional [maceration](#) of 3 weeks. A lot of "[délestage](#)" at the beginning of [fermentation](#).

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

Aged on lees: 3 months in tanks, then at least 12 months in "foudres" (large barrels).

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

Food Recommendations:

Red meat, winged-game. Strong and fat cheese.

