



Bin No:
0305

Wine: **Vacquieras 2015 Vt**
Country: France
Region: Southern Rhone
Producer: Vidal-Fleury
Vintage: 2015
Colour: Red
Grape Variety: 50% Grenache - 30 % Syrah - 20% Mourvèdre.
Status: Still
Body Value: D (A is light, E is full bodied)
abv: 14.0% - bottle size: 75cl



Tasting Note:

This wine is bright, deep red with some black highlights. Blackberry, heather, rosemary and some violet aromas. On the palate, silky tannins with some lightly gripping on the finish. Black fruits and spicy notes.

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

Short gobelet pruning for all grapes except guyot or fan for the Syrah.

Harvest

September, by hand with sort out in the vineyard.

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 first in tanks then in large barrels (foudres) during 6 months. Natural clarification and stabilization by settling and one filtration (Cross Flow). Unfined.

Food Recommendations:

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

