



**VIDAL-FLEURY**

Maison fondée en 1781

i-winereview.com

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**89** 2008  
**Muscat de Beaumes-de-Venise**

*A 100% Muscat Blanc a' Petits Grains, this pleasant tasting moderately sweet dessert wine offers fresh aromas of white flowers, rose pedals, and passion fruit. It has a honeyed mouth feel and is fresh, delicious and easy-drinking. This is a superb wine for serving with soft white cheese, crème brûlée, and figs.*



**88** 2009  
**Côtes du Rhône Rosé**

*This is a flavorful rosé composed of 50% Cinsault, 30% Syrah and 20% Grenache. Light ruby orange in color, it offers fresh fruit aromas and a crisp palate of spicy red raspberry fruit flavors. It is fresh tasting with medium-plus acidity and a lasting finish.*



**88** 2007  
**St.-Joseph**

*The Saint-Joseph is 100% Syrah and offers a nose of black cherry and plum fruit, earth and leather. It is pleasantly fruity but also has some complexity of licorice, herbs and earth. A very pleasant savory wine.*



**87+** 2007  
**Côtes du Rhône Red**

*The Cotes du Rhone is a blend of 65% Grenache, 20% Syrah, 10% Mourvedre and 5% Carignan. It offers up dark red fruit aromas and flavors with spicy notes. It is lightly fruited on the palate with light tannins and a short finish. This wine has had the benefit of age.*



## **87+** 2009 **Viognier Côtes du Rhône**

*This Côtes du Rhone is a 100% Viognier aged sur lies in tank for six months. It is pleasant tasting and easy drinking with good stone fruit flavor and roundness in the mouth and a crisp finish.*



## **87** 2007 **Crozes-Hermitage Red**

*The 2007 Crozes-Hermitage is 100% Syrah partially aged in oak for 6 months. It is a fruit forward peppery wine with flavors of plum, black cherry and herbs. It is medium weight on the palate and reveals crisp acidity on the finish.*



## **87** 2009 **Côtes du Ventoux**

*This Ventoux, a blend of 60% Syrah, 30% Grenache and 10% Mourvedre is a pleasantly fruity wine with light aromas and flavors of dark cherry and plum. It is medium weight, has youthful gripping tannins on the palate and on the finish.*