



**VIDAL-FLEURY**

Maison fondée en 1781

## CÔTES-DU-RHÔNE ROSÉ

Rosé

50% Cinsault, 30% Syrah, 20% Grenache

Côtes-du-Rhône

12.5% alc/vol

Southern Rhône Valley

Calcareous stone on sandy clay

2,428 vines/acre

3.05 T/a

Short pruning: Gobelet and Cordon du Royat.

Hand/Machine picking in September starting with Cinsault then Grenache and Syrah.

Cinsault is vinified by direct pressing, Grenache juice is bled off the skins ("saignée"),

Syrah receives a cool and short skin contact before pressing; cooling of the must:

53.6°F, natural and light clarification of the must by racking; fermentation in stainless-steel tanks with selected yeast.

Controlled temperature of maceration at 60.8°F.

No

Aged on the lees with "bâtonnage" until bottling; 4 months.

Natural clarification and stabilization by settling with one filtration; unfined.

Can be aged up to 2 years.

Brilliant and pink.

Immediately intense with fresh floral, mineral and red currant aromas.

Refreshing, fruity, almond.

Aperitif, barbecue, salads with seafood, Asian dishes and fish prepared with sauce.

