

Vign
erons
crea
teurs

La Vidalière
Rouge, Millésime 2021
AOP Côtes du Rhône

- Les Emblématiques -

Grape varieties :
Grenache noir, Syrah

Winemaking :
Harvested at night. Vinification in concrete vats with temperature control throughout the fermentation between 20 and 25°C. Extraction by pumping over..

Tasting :
Intense garnet colour with purple hues.
Rich, spicy nose with notes of garrigue and violet.
The palate is fresh and crisp, fruity, with velvety tannins and a good length.

Food pairing:
Enjoy with veal chop with mushrooms, roasted partridge with grapes or carrot cake with cumin.

Serve at :16-18°C.
Cellaring: 5 years

VITICULTURE
**TERRA
VITIS**
RESPONSABLE

