

# Souis Latour Agencies

# Côtes-du-Rhône Rosé Vidal-Fleury

Vintage 2018
Country of Origin France

Region Southern Rhône

Grape varieties Cinsault, Grenache, Mourvèdre

### Wine description

A delicious blend of 50% Cinsault, 30% Syrah and 20% Grenache from vineyards in the South Rhone Valley. Three different vinification methods have been used in the production of this wine. The Cinsault is vinified by direct pressing, saignée (or bleeding) for the Grenache and a short, cool skin maceration for the Syrah. Once vinified each variety is blended together.

# **Tasting note**

Fresh and delicate, with floral aromas, fresh raspberry and strawberry fruit. On the palate the wine is refreshing and structured with excellent minerality on the finish.

## Vineyard information

Elevation 150 to 250 metres

Soil composition Calcareous stone on clay and sand

Average yield (hl/ha) 52 hl/ha

Harvest type Hand and machine harvested

Environmental management Sustainable

#### Winemaking information

De-stemmed Partially destemmed
Fermentation vessel Stainless steel tank
Fermentation Selected yeasts
Maturation vessel Stainless steel tank

Maturation time 4 months

Filtration Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 13%