

VACQUEYRAS

VIDAL-FLEURY, RHONE, FRANCE

Souis Latour Agencies

Vacqueyras Vidal-Fleury

Vintage 2018
Country of Origin France

Region Southern Rhône

Grape varieties Syrah, Grenache, Mourvèdre

Wine description

Established in 1781 in the Northern Rhône Valley, Vidal-Fleury are the oldest continuously operating winery in the Rhône Valley. Today Vidal-Fleury vinify and age wines from across the Rhône Valley, focusing on the choicest terroirs, allowing ample time to age and mature the wines. Grenache dominant.

Tasting note

A beautiful wine with aromas of blackberry, heather, thyme and hints of violet. On the palate there are silky tannins with some lightly gripping on the finish. Black fruits and spicy notes dominate.

Vineyard information

Elevation 250 to 500 metres

Soil composition Marly soil, some sand, red clay on gentle

slopes

Average yield (hl/ha) 33 hl/ha
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

De-stemmed Partially destemmed
Fermentation vessel Stainless steel tank
Fermentation Long maceration

Maturation vessel Stainless steel and large oak barrels

Maturation time 10 months

Finning/clarification Natural clarification by settling
Filtration 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 14.5%