



Louis Latour Agencies

Chateauneuf-du-Pape Rouge Vidal-Fleury

Vintage	2010
Country of Origin	France
Region	Southern Rhône
Grape varieties	Syrah, Grenache, Mourvèdre

Wine description

Established in 1781 Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. This Chateauneuf du Pape is a blend of 85% Grenache, 10% Syrah and 5% Mourvedre whose grapes are grown on stoney terraces of this world famous appellation. We recommend that this wine is decanted before serving.

Tasting note

Deep and dark ruby red colour. The nose is a mix of fresh fruits sherry, strawberry and prune with spices (pepper and nutmeg). The palate is medium bodied with ripe tannins and refreshing acidity. The fruity flavours dominate, strengthened by spices and roasted cacao.

Vineyard information

Average vine age	Planted 1936
Elevation	100-150m
Soil composition	Pebble stones, red clay and sandy soil
Average yield (hl/ha)	35 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially
Fermentation vessel	Stainless steel tank
Fermentation	Indigenous yeast
Maturation vessel	Large oak barrels
Maturation time	12 months
Fining/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	14.5%
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