



Louis Latour Agencies

Chateauneuf-du-Pape Rouge Vidal-Fleury

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| Vintage | 2012 |
| 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% Mourvèdre whose grapes are grown on stoney terraces of this world famous appellation. We recommend that this wine is decanted before serving.

Tasting note

Aromas of fresh red strawberries and prunes, along with hints of pepper and nutmeg. This wine is medium bodied with ripe tannins and refreshing acidity. On the palate the red fruit flavours dominate with cocoa and spices.

Vineyard information

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| 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

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| De-stemmed | Partially |
| Fermentation vessel | Stainless steel tank |
| Fermentation | Indigenous yeasts |
| Maturation vessel | Large oak barrels |
| Maturation time | 12 to 18 months |
| Finning/clarification | No |
| Filtration | Yes, 1 (cross flow) before bottling |

Wine Analysis

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| Alcohol by volume | 14.5% |
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