



Louis Latour Agencies

Chateauneuf-du-Pape Rouge Vidal-Fleury

Vintage	2013
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 stony 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

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 destemmed
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

Alcohol by volume	14.5%
pH	3.58
Residual sugar (grams per litre)	0.2 g/L
Acidity (grams per litre)	3.3 g/L