



# Louis Latour Agencies

## Chateauneuf-du-Pape Rouge Vidal-Fleury

|                   |                            |
|-------------------|----------------------------|
| Vintage           | 2017                       |
| 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. The 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 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

|                          |  |
|--------------------------|--|
| Elevation                | 100 to 150 metres                      |
| 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 months                      |
| Filtration          | 1 (cross flow) before bottling |

### Wine Analysis

|                   |       |
|-------------------|-------|
| Alcohol by volume | 14.5% |
|-------------------|-------|

