



Louis Latour Agencies

Chateauneuf-du-Pape Vidal-Fleury

Vintage	2020
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 Grenache, Syrah and Mourvèdre whose grapes are grown on stony terraces of this world famous appellation. We recommend that this wine is decanted before serving.

Tasting note

This wine is medium bodied with ripe tannins and refreshing acidity. On the palate the red fruit flavours dominate with cocoa and spices. An intense nose expressing black fruits, blackcurrant, blackberry, along with notes of garrigue. The palate is powerful and rich with ripe tannins. The finish is long with beautiful woody notes.

Vineyard information

Average vine age	30 years old
Elevation	100 to 150 metres
Soil composition	Pebble stones, red clay and sandy soil
Average yield (hl/ha)	30 hl/ha
Harvest type	Hand picked (Grenache Noir, Syrah, Mourvedre)
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel vats
Fermentation	Traditional with long maceration
Maturation vessel	100% large oak barrels
Maturation time	24 months on lees
Fining/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	15.5%
pH	3.64

Residual sugar (grams per litre) 1 g/L
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Acidity (grams per litre) 3.34

