

Souis Satour Agencies

Condrieu Vidal-Fleury

Vintage 2013
Country of Origin France

Region Northern Rhône

Grape varieties Viognier

Wine description

Established in 1781 in the Northern Rhone Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. Today Vidal-Fleury vinify and age wines from the Rhone's renowned appelations, focusing on the choicest terroirs, allowing ample time to age and mature the wines.

Tasting note

Pale yellow colour with flashes of gold. The wine has intense candied citrus, mandarin and lemon aromas with touched of spicy cinnamon, almond, minerals. Its palate is intense and unctuous with good balanced length and dry apricot, lemongrass, citrus flavours.

Vineyard information

Average vine age Planted 1940 Elevation 200-350 metres

Soil composition Steep granitic terraces on gneiss

Average yield (hl/ha) 37 hl/ha
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel 50%, oak barrel 50%
Fermentation Direct press 70%, skin contact 30%
Maturation vessel Stainless steel and oak barrels

Maturation time 12 months on less with batonnage
Finning/clarification No fining, natural clarification by settling

Filtration Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 13%

