



Louis Latour Agencies



Condrieu

Vidal-Fleury

Vintage	2020
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 appellations, 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 fresh apricots, floral aromas with touches of spicy almond. The palate is intense and unctuous with good balanced length and dry apricot in abundance.

Vineyard information

Average vine age	30 years old
Elevation	200 to 350 metres above sea level
Soil composition	Steep granitic terraces on gneiss
Average yield (hl/ha)	37hl/ha
Harvest type	Hand picked (100% Viognier)
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially
Fermentation vessel	50% Stainless steel, 50% oak barrel
Fermentation	Direct press, malolactic fermentation
Maturation vessel	Stainless steel vats and oak barrels
Maturation time	12 months on lees
Finning/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
pH	3.58
Residual sugar (grams per litre)	0.5
Acidity (grams per litre)	2.62