



Louis Latour Agencies

Côte-Rôtie Brune et Blonde Vidal-Fleury

Vintage	2013
Country of Origin	France
Region	Northern Rhône
Grape varieties	Syrah, Viognier

Wine description

Established in 1781 in the Northern Rhone Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. The wine is made of Syrah (95%) & Viognier (5%) both from terraced single vineyards on the Côte Brune and the Côte Blonde. The grapes are picked together and vinified together bringing harmony to the blend.

Tasting note

On the nose the wine is intense and complex with aromas of fresh fruits, violet, pepper, black olives and a hint of smokiness. The palate is rich, soft and fresh. Dominated by red fruits, with blackcurrant, spices and pepper.

Vineyard information

Average vine age	Planted 1940
Elevation	200-350 metres
Soil composition	Steep granitic terraces on gneiss or micaschist
Average yield (hl/ha)	37 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	Small and large oak barrels (on lees)
Maturation time	3 years minimum
Fining/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
pH	3.60
Residual sugar (grams per litre)	0.4 g/L

Acidity (grams per litre) 3.5 g/L
ENQUIRIES@LOUISLATOUR.CO.UK WWW.LOUISLATOUR.CO.UK | 020 7409 7276

