



Louis Latour Agencies

Côte-Rôtie Brune et Blonde Vidal-Fleury

Vintage	2016
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

The nose is intense and complex. Fresh fruits, violet, pepper and black olive dominate. The palate is rich, soft and fresh. The wine is full bodied and shows nice balance. The flavours are blackcurrant, red fruits with spicy pepper. Persistent with straight flavors and tannins.

Vineyard information

Average vine age	Planted 1940
Elevation	200-350 metres above sea level
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	Long maceration
Maturation vessel	Small oak barrels and foudres (less than 20% new)
Maturation time	3 years
Fining/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
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