



Louis Latour Agencies

Côte-Rôtie Brune et Blonde Vidal-Fleury

Vintage	2018
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. This wine is made predominantly of Syrah (95%) and Viognier both from terraced single vineyards on the Côte Brune and the Côte Blonde. The grapes are picked 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 with flavours of blackcurrant and red fruits with spicy pepper. A full bodied wine showing nice balance and a persistent finish.

Vineyard information

Average vine age	40 years old
Elevation	200 to 350 metres
Soil composition	Steep granitic terraces on gneiss or micaschist
Average yield (hl/ha)	37 hl/ha
Harvest type	Hand picked (Syrah, Viognier)
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel vats
Fermentation	Traditional maceration
Maturation vessel	100% oak barrels (40% new)
Maturation time	20 months on lees
Fining/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	14%
pH	3.55
Residual sugar (grams per litre)	0.24

Acidity (grams per litre) 3.67 g/l
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