



# Louis Latour Agencies

## Côte-Rôtie La Chatillonne Vidal-Fleury

Vintage	2006
Country of Origin	France
Region	Northern Rhône

### Wine description

Established in 1781 in the Cote Rotie vineyard, Vidal-Fleury is the oldest continuously operating winery in the Rhone valley. La Chatillonne is a single vineyard owned by Vidal-Fleury on the terraces of the Côte Blonde, producing some 4000 bottles of great wine per year. The cool climate brings richness and structure.

### Tasting note

Deep red colour. Cassis, pepper, cinnamon, smoky, tobacco, black olive, boxwood aromas are followed by a round and rich full bodied with defined ripe tannins. Blackcurrant, cherry, nutmeg, black pepper and violet flavours dominate the palate with hints of cured ham on the finish.

### Vineyard information

Average vine age	Planted 1940
Elevation	300m
Soil composition	Granitic on gneiss with siliceous calcareous soil
Average yield (hl/ha)	34 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

### Winemaking information

De-stemmed	Partially
Fermentation vessel	Stainless steel tank
Fermentation	Indigenous yeast
Maturation vessel	on lees in small oak barrels
Maturation time	4 years
Fining/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

