



Louis Latour Agencies

Côte-Rôtie La Chatillonne Vidal-Fleury

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| Vintage | 2011 |
| Country of Origin | France |
| Region | Northern Rhône |

Wine description

Established in 1781 in the Côte Rôtie vineyard, Vidal-Fleury is the oldest continuously operating winery in the Rhône 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

La Chatillonne is deep ruby red with cassis, pepper and black olive aromas dominating the nose. There are subtle smoky hints of tobacco and cinnamon. The palate is round and fresh with tight tannins. Blackcurrant, black cherry flavours blend with violets, nutmeg and savoury flavours.

Vineyard information

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| Average vine age | Planted 1940 |
| Elevation | 300 metres |
| Soil composition | Granitic on gneiss with siliceous calcareous soil |
| Harvest type | Hand picked |
| Environmental management | Sustainable |

Winemaking information

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| De-stemmed | Partially destemmed |
| Fermentation vessel | Stainless steel tank |
| Fermentation | Indigenous yeasts |
| Maturation vessel | on lees in new oak barrels |
| Maturation time | 4 years |
| Filtration | Yes, 1 (cross flow) before bottling |

Wine Analysis

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| Alcohol by volume | 13.5% |
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