



Louis Latour Agencies



Côte-Rôtie La Chatillonne Vidal-Fleury

Vintage	2012
Country of Origin	France
Region	Northern Rhône
Grape varieties	Syrah, Viognier

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

An intense and complex nose of blackcurrant, pepper, cinnamon, tobacco, black olive and boxwood. The palate is round, full-bodied and fresh with tight tannins. There are flavours of blackcurrant, cherry, pepper and nutmeg, with hints of violets and savoury flavours. Unctuous and persistent.

Vineyard information

Average vine age	40 years old
Elevation	300 metres
Soil composition	Granitic on gneiss with siliceous calcareous soil
Average yield (hl/ha)	34 hl/ha
Harvest type	Hand picked (Syrah, Viognier)
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially
Fermentation vessel	Stainless steel vats
Fermentation	Traditional with long maceration
Maturation vessel	100% oak barrels (50% new)
Maturation time	30 months on lees
Finning/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13%
pH	3.54

Residual sugar (grams per litre) 0.21 g/L
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Acidity (grams per litre) 3.69 g/L