



Louis Latour Agencies

Côte-Rôtie La Chatillonne Vidal-Fleury

Vintage	2017
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, cherry, pepper, nutmeg, cloves and finally chocolate and coffee bringing sweetness and character. The palate is round, full-bodied and fresh with tight tannins. The finish is persistent with roasted notes.

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 destemmed
Fermentation vessel	Stainless steel vats
Fermentation	Traditional maceration
Maturation vessel	100% oak barrels (50% new)
Maturation time	30 months on lees
Fining/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
pH	3.71
Residual sugar (grams per litre)	0.64 g/L

Acidity (grams per litre) 3.27 g/L
ENQUIRIES@LOUISLATOUR.CO.UK WWW.LOUISLATOUR.CO.UK | 020 7409 7276

