



Côtes-du-Rhône Blanc Vidal-Fleury

Vintage 2013
Country of Origin France

Region Southern Rhône

Grape varieties Viognier

Wine description

Established in 1781 in the Northern Rhone Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhône Valley. Today Vidal-Fleury vinify and age wines from the Rhone's renowned appelations, focusing on the choicest terroirs, allowing ample time to age and mature the wines. This Côtes du Rhône is a blend of 75% Viognier with 15% Grenache blanc and 10% Clairette.

Tasting note

Appearance pale yellow. It has aromas of ripe apricot and melon with notes of almond and acacia. The palate starts with freshness and acidity continuing to a mid palate characterised by fresh apricot and peach notes giving long length.

Vineyard information

Elevation 150-250 metres

Soil composition Clay, granitic and sandy soil

Average yield (hl/ha) 50 hl/ha

Harvest type Hand and machine harvested

Winemaking information

Fermentation vessel Stainless steel tanks

Fermentation Direct press 70%, skin contact 30%

Maturation vessel Stainless steel tanks

Maturation time 6 months on lees with bâtonnage

Finning/clarification No fining, natural clarification by settling

Filtration Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 13.5%

