



# Côtes-du-Rhône Blanc Vidal-Fleury

Vintage 2016
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 Viognier with Grenache Blanc and other traditional varieties.

### **Tasting note**

This wine is pale gold in colour. The nose is dominated by aromas of ripte apricot and yellow melon with some notes of almond. The wine has a freshness and acidity that continues through the palate characterised by fresh apricot and peach notes.

#### Vineyard information

Elevation 150 -250m

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%

