



Louis Latour Agencies

Côtes-du-Rhône Blanc Vidal-Fleury

Vintage	2017
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 appellations, focusing on the choicest terroirs, allowing ample time to age and mature the wines. This Côtes du Rhône is a blend of Viognier (88%) with Grenache Blanc and Clairette.

Tasting note

This wine is pale gold in colour. The nose is dominated by aromas of ripe 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 to 250 metres
Soil composition	Clay, granitic and sandy soil
Average yield (hl/ha)	50 hl/ha
Harvest type	Hand and machine harvested
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
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	14%
pH	3.41
Residual sugar (grams per litre)	0.3 g/L
Acidity (grams per litre)	3.2 g/L

