



Louis Latour Agencies

Côtes-du-Rhône Blanc Vidal-Fleury



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| Vintage | 2021 |
| Country of Origin | France |
| Region | Southern Rhône |
| Grape varieties | Viognier |

Wine description

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. The production area for the Côtes du Rhône Blanc is located in the Southern Rhône Valley, on the right bank near Bagnols-sur-Cèze and the blend is predominantly Viognier with some Grenache Blanc.

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 and white flowers. The wine has a freshness and acidity that continues through the palate characterised by fresh apricot and peach notes.

Vineyard information

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|--------------------------|-------------------------------|
| 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

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| De-stemmed | Partially destemmed |
| Fermentation vessel | Stainless steel tank |
| Fermentation | Direct press 70%, skin contact 30% |
| Maturation vessel | Stainless steel tank |
| Maturation time | 12 months on lees with bâtonnage |
| Finning/clarification | Natural clarification by settling |
| Filtration | 1 (cross flow) before bottling |