

IDAL-FLEU

VIDAL - FLEURY

CÔTES DU RHÔNE

VIDAL-FLEURY. RHONE, FRANCE



Côtes-du-Rhône Rosé Vidal-Fleury

Vintage 2023 Country of Origin France

Region Southern Rhône

Grape varieties Cinsault, Syrah, Grenache

Wine description

A delicious blend of Cinsault, Syrah and Grenache from vineyards in the South Rhone Valley. Three different vinification methods have been used in the production of this wine. The Cinsault is vinified by direct pressing, saignée (or bleeding) for the Grenache and a short, cool skin maceration for the Syrah. Once vinified each variety is blended together.

Tasting note

Fresh and delicate, with notes of grapefruit and redcurrant and a hint of caramel. On the palate the wine is refreshing and structured with red fruits on the finish.

Vineyard information

Average vine age 10 years old

Elevation 150 to 250 metres

Soil composition Calcareous stone on clay and sand

Average yield (hl/ha) 50 hl/ha

Harvest type Hand, machine harvested (Grenache

noir, Cinsault)

Environmental management Sustainable

Winemaking information

De-stemmed Yes

Fermentation vessel Stainless steel vats

Fermentation Direct press, no malolactic fermentation

Maturation vessel Stainless steel vats
Maturation time 4 months on lees

Finning/clarification Natural clarification by settling
Filtration 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 13% pH 3.65
Residual sugar (grams per litre) 0.3
Acidity (grams per litre) 2.55

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