



Louis Latour Agencies

GSM

Vidal-Fleury

Vintage	2016
Country of Origin	France
Region	Southern Rhône
Grape varieties	Syrah, Grenache, Mourvèdre

Wine description

Established in 1781 in the Northern Rhone Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhone Valley. GSM wine is a traditional blend of the region's 3 most popular varieties - Grenache (50%), Syrah (30%) and Mourvedre (20%).

Tasting note

A deep red in colour with restrained aromas of hedgerow berries and wild herbs on the nose. The palate is fresh and light-bodied with concentrated dark berry fruits and a hint of redcurrant. The finish is rounded and mineral with a pleasing freshness.

Vineyard information

Elevation	100 metres
Soil composition	Clay and Limestone
Average yield (hl/ha)	65 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank
Fermentation	Traditional with a long maceration
Maturation vessel	Stainless steel tank (on lees)
Maturation time	3 months
Fining/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
-------------------	-------

