



Louis Latour Agencies

Gigondas

Vidal-Fleury

Vintage	2006
Country of Origin	France
Region	Southern Rhône
Grape varieties	Syrah, Grenache, Mourvèdre

Wine description

Established in 1781 Vidal-Fleury is the oldest continuously operating winery in the Rhone 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. The Gigondas is a blend of 75% Grenache, 15% Syrah and 10% Mourvedre grown on gently sloping Dentelles de Montmirail, pebbles and sand or calcareous alluvium soils.

Tasting note

Deep red colour with blackberry, cherry, prune, garrigue and violet aromas.

The palate is broad and unctuous with structured tannins and cherry and pepper flavours.

Vineyard information

Average vine age	Planted 1971
Elevation	150 - 500m
Soil composition	stony, sandy, calcareous alluvium
Average yield (hl/ha)	30 hl/ha
Harvest type	By hand
Environmental management	Sustainable

Winemaking information

Fermentation	Indigenous yeast
Maturation vessel	on lees in tanks then in barrels
Maturation time	9 months
Finning/clarification	No, natural settling
Filtration	Yes

Wine Analysis

Alcohol by volume	14%
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