



Louis Latour Agencies

Gigondas

Vidal-Fleury

Vintage	2018
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. Today we 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 wine is Grenache dominant with Syrah and Mourvèdre.

Tasting note

This wine is dark red in colour with aromas of blackberry, cherry, prune and some notes of garrigue and violet. The palate is structured and unctuous. Grenache driven with good tannins with cherry and pepper aromas.

Vineyard information

Average vine age	30 years old
Elevation	150 to 500 metres
Soil composition	Sandy soil on molasses or calcareous
Average yield (hl/ha)	30 hl/ha
Harvest type	Hand picked (Grenache Noir, Syrah, Mourvedre)
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel vats
Fermentation	Traditional with long maceration
Maturation vessel	30% Stainless steel, 70% large oak barrels
Maturation time	18 months on lees
Fining/clarification	Natural clarification by settling
Filtration	1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	15%
pH	3.68

Residual sugar (grams per litre) 0.65
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Acidity (grams per litre) 3.13

