

Souis Latour Agencies

Gigondas Vidal-Fleury

Vintage 2020 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.

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 with present and silky tannins giving the wine a warm mouthfeel without masking its natural minerality. The finish is long with aromas of black olives and smoky notes

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

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

Wine Analysis

Alcohol by volume 15% pH 3.63

Residual sugar (grams per litre) 0.93 ENOURIES@LOUISLATOUR.CO.UK | WWW.LOUISLATOUR.CO.UK | 020 7409 7276 Acidity (grams per litre) 3 g/L