



Louis Latour Agencies

Vacqueyras

Vidal-Fleury

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

Wine description

Established in 1781 in the Northern Rhône Valley, Vidal-Fleury is the oldest continuously operating winery in the Rhône Valley. Today Vidal-Fleury vinify and age wines from across the Rhône Valley, focusing on the choicest terroirs, allowing ample time to age and mature the wines.

Tasting note

This wine is deep red with purple highlights. The nose is dominated by blackberry, heather, rosemary with some violet aromas. On the palate there are silky tannins with some lightly gripping on the finish. Black fruits and spicy notes.

Vineyard information

Elevation	200 - 500 metres above sea level
Soil composition	Marly soil, some sand and red clay
Average yield (hl/ha)	33 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank
Fermentation	Inoculated yeast
Maturation vessel	Large oak barrels
Maturation time	6 months
Fining/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	14.5%
pH	3.69
Residual sugar (grams per litre)	0.8 g/L
Acidity (grams per litre)	3.2 g/L

