



# Louis Latour Agencies

## Vacqueyras 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 Vidal-Fleury vinify and age wines from across the Rhône Valley, focusing on the best sites and terroir, allowing ample time to age and mature the wines.

### Tasting note

A beautiful wine with aromas of blackberry, heather, thyme and hints of violet. The palate holds true to those lovely fruit flavours, with rounded tannins giving some bite to a smooth and concentrated blackberry finish, with a touch of sweet spice too.

### Vineyard information

|                          |  |
|--------------------------|--|
| Average vine age         | 25 years old                                     |
| Elevation                | 200 to 500 metres                                |
| Soil composition         | Marly soil, some sand, red clay on gentle slopes |
| Average yield (hl/ha)    | 33 hl/ha   |
| Harvest type             | Hand picked (Grenache Noir, Syrah, Mourvedre)    |
| Environmental management | Sustainable                                      |

### Winemaking information

|                      |                                   |
|----------------------|-----------------------------------|
| De-stemmed           | Partially destemmed               |
| Fermentation vessel  | Stainless steel tank              |
| Fermentation         | Traditional with long maceration  |
| Maturation vessel    | 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 | 14.5% |
| pH                | 3.84  |

Residual sugar (grams per litre) 0.75  
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Acidity (grams per litre) 2.7

