



Ventoux Vidal-Fleury

Vintage 2011 Country of Origin France

Region Southern Rhône

Grape varieties Grenache, Syrah, Grenache, Carignan

Wine description

The Ventoux rouge 2011 is predominantly a blend of 60% Syrah and 30% Grenache and originates from sloping vineyards that lie at up to 500 metres above sea level. Vidal Fleury was founded in 1781 and is the oldest wine house in the Rhône. From their base amongst the Cote Rotie vineyards they make a full range of wines from across the whole Rhône Valley.

Tasting note

Full dark red colour with some black highlights. Syrah dominated with blueberry, cranberry, sherry, violet and a hint of spice (cumin). On the palate, a full bodied wine with black fruits and scrubland aromas. Good tannins and chewiness on the finish.

Vineyard information

Average vine age Planted 1973

Elevation 250 - 500 metres above sea level

Soil composition Limestone, calcareous, red clay, some

pebble stone

Average yield (hl/ha) 45 hl/ha

Harvest type Hand and machine harvested

Environmental management Sustainable

Winemaking information

Fermentation vessel Stainless steel tank
Fermentation Indigenous yeasts

Maturation vessel Stainless steel and large oak barrel

Maturation time 4 months

Finning/clarification No

Filtration Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 14%

