



Louis Latour Agencies

Ventoux Vidal-Fleury

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

Wine description

Ventoux is predominantly a blend of Syrah and 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 cumin. Ventoux rouge is a full bodied wine with black fruits and scrubland aromas.

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 barrels
Maturation time	4 months
Finning/clarification	No
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	14%
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