



Louis Latour Agencies



Ventoux

Vidal-Fleury

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| Vintage | 2017 |
| Country of Origin | France |
| Region | Southern Rhône |
| Grape varieties | Cinsault, Syrah, Grenache, Carignan |

Wine description

Ventoux is predominantly a blend of Syrah (65%) and Grenache (20%) 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 concentrated black fruits, some herbaceous notes, garrigue too, and a long, exquisite finish.

Vineyard information

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| Average vine age | Planted 1973 |
| Elevation | 250 to 500 metres |
| 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

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| De-stemmed | Partially destemmed |
| Fermentation vessel | Stainless steel tank |
| Fermentation | Long maceration |
| Maturation vessel | Stainless steel and large oak barrels |
| Maturation time | 4 months |
| Fining/clarification | Natural clarification by settling |
| Filtration | 1 (cross flow) before bottling |

Wine Analysis

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| Alcohol by volume | 14.5% |
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