



Louis Latour Agencies

Condrieu

Vidal-Fleury

Vintage	2017
Country of Origin	France
Region	Northern Rhône
Grape varieties	Viognier

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 the Rhone's renowned appellations, focusing on the choicest terroirs, allowing ample time to age and mature the wines.

Tasting note

Pale yellow colour with flashes of gold. The wine has intense fresh apricots, floral aromas with touches of spicy almond. The palate is intense and unctuous with good balanced length and dry apricot in abundance.

Vineyard information

Elevation	200 to 350 metres above sea level
Soil composition	Steep granitic terraces on gneiss
Average yield (hl/ha)	37 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Partially destemmed
Fermentation vessel	Stainless steel 50%, oak barrel 50%
Fermentation	Direct press 70%, skin contact 30%
Maturation vessel	Stainless steel and oak barrels
Maturation time	12 months on lees with batonnage
Fining/clarification	No fining, natural clarification by settling
Filtration	Yes, 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume	13.5%
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