

Souis Latour Agencies

Côte-Rôtie La Chatillonne Vidal-Fleury

Vintage 2013
Country of Origin France

Region Northern Rhône

Wine description

Established in 1781 in the Côte Rôtie vineyard, Vidal-Fleury is the oldest continuously operating winery in the Rhône valley. La Chatillonne is a single vineyard owned by Vidal-Fleury on the terraces of the Côte Blonde, producing some 4000 bottles of great wine per year. The cool climate brings richness and structure.

Tasting note

La Chatillonne shows aromas of cassis, pepper, cinnamon, tobacco, black olive and boxwood. The palate is round, full-bodied and fresh with tight tannins. There are flavours of blackcurrant, cherry, pepper and nutmeg, with hints of violets and savoury flavours. Unctuous and persistent.

Vineyard information

Elevation 300 metres

Soil composition Granitic on gneiss with siliceous

calcareous soil

Average yield (hl/ha) 34 hl/ha
Harvest type Hand picked
Environmental management Sustainable

Winemaking information

De-stemmed Partially destemmed
Fermentation vessel Stainless steel tank
Fermentation Long maceration

Maturation vessel Small oak barrels (less than 20% new)

Maturation time 3 years

Finning/clarification Natural clarification by settling
Filtration 1 (cross flow) before bottling

Wine Analysis

Alcohol by volume 13.5%