



Louis Latour Agencies

Côtes-du-Rhône Rosé Vidal-Fleury

Vintage	2011
Country of Origin	France
Region	Southern Rhône
Grape varieties	Cinsault, Grenache, Mourvèdre

Wine description

A delicious blend of 50% Cinsault, 30% Syrah and 20% Grenache from vineyards in the South Rhone Valley. Three different vinification methods have been used in the production of this wine. The Cinsault is vinified by direct pressing, saignée (or bleeding) for the Grenache and a short, cool skin maceration for the Syrah. Once vinified each variety is blended together.

Tasting note

A delicate strawberry pink colour with aromas of crushed summer berries. The palate is crisp with fresh juicy raspberry and strawberry fruit flavours, good mid palate texture and a rounded, slightly creamy finish.

Vineyard information

Elevation	200-300 metres above sea level
Soil composition	Stones on calcareous slopes and some sand
Average yield (hl/ha)	52 hl/ha
Harvest type	Hand and machine harvested

Winemaking information

Fermentation vessel	Stainless Steel
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Maturation vessel	Stainless steel
Maturation time	4 months on lees, with batonnage
Fining/clarification	No, natural settling
Filtration	Yes

