



Louis Latour Agencies

Côtes-du-Rhône Rosé Vidal-Fleury

Vintage	2012
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

Pale bright pink in appearance with light aromas of cherries and wild strawberries. The palate is dry, crisp with a pleasingly round mouth feel, summer red fruit flavours and a generous lingering 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 picked
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless steel tank
Fermentation	Selected yeasts
Maturation vessel	Stainless steel tank
Maturation time	4 months
Finning/clarification	No
Filtration	Yes, 1 before bottling

Wine Analysis

Alcohol by volume	13%
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