



VIDAL-FLEURY

Maison fondée en 1781

CAIRANNE. 2007

Color	Red
Varietal	70% Grenache, 20% Syrah, 5% Mourvèdre, 5% Carignan and others
Appellation	Côtes-du-Rhône Villages Cairanne
Alcohol content	14.5% alc/vol
Area	Southern Rhône Valley
Soil	Red clay on the top of the slopes; more white clay with limestone in the valley
Density	2,428 vines/acre
Yield	2.23 T/a
Pruning	Short pruning: Gobelet or Cordon du Royat
Harvest	Hand picking in September – Grenache first then Syrah
Fermentation	Long, traditional maceration for 2 weeks with Grenache and 3 weeks with Syrah and Mourvèdre; "drain and return" at the beginning of fermentation; fermentation with indigenous yeast; varietals are vinified separately
Temperature	Controlled temperature of maceration at 86°F
Malolactic fermentation	Yes
Maturation	Aged on the lees in stainless-steel tanks then in "foudres" (large barrels) for 10 months followed by extended maturation in bottle
Fining	Final clarification by filtration; unfiltered
Aging	Can be aged up to 10 years
Appearance	Bright dark red
Nose	Aromatic, prune with sweet and toasty notes
Palate	Pepper, red fruits (strawberry); good length
Food pairing	Red and white meats and cheese

