

CHÂTEAUNEUF-DU-PAPE ROUGE. 2006



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	85% Grenache, 10% Syrah, 5% Mourvèdre
Appellation	Châteauneuf-du-Pape
Alcohol content	14.5% alc/vol
Area	Southern Rhône Valley
Soil	Terraces made of pudding stones with red clay and sand
Density	2,428 vines/acre
Yield	2.05 T/a
Pruning	Short Gobelet pruning for all grapes except Syrah (Guyot)
Harvest	Hand picking in September and October with sorting in the vineyard
Fermentation	Long, traditional maceration for 14 to 20 days; "drain and return" used at the beginning of fermentation; fermentation with indigenous yeast
Temperature	Controlled temperature of maceration at 86°F
Malolactic fermentation	Yes
Maturation	Aged on the lees in "foudres" (large barrels) during 12 months then extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 10 years
Appearance	Dark red
Nose	Blackberry, lavender, garrigue and violet notes
Palate	Ripe fruit flavors of berry and prune; clear elegant tannins on the finish
Food pairing	Fowl prepared with wine-based sauces, olives, spices (curry, ginger), red meat and cheese

