

## CHÂTEAUNEUF-DU-PAPE BLANC. 2008



**VIDAL-FLEURY**

Maison fondée en 1781

<b>Color</b>	White
<b>Varietal</b>	40% Grenache Blanc, 40% Clairette, 20% Roussanne
<b>Appellation</b>	Châteauneuf-du-Pape
<b>Alcohol content</b>	13.5% alc/vol
<b>Area</b>	Southern Rhône Valley
<b>Soil</b>	Sandy and pudding stones
<b>Density</b>	3,237 vines/acre
<b>Yield</b>	1.88 T/a
<b>Pruning</b>	Short pruning: Gobelet
<b>Harvest</b>	Hand picking at the beginning of September
<b>Fermentation</b>	Direct press; cooling of the must: 53.6°F, natural and light clarification of the must by racking; fermentation in barrels with selected yeast
<b>Temperature</b>	Controlled temperature of maceration at 64.4°F
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	Aged on the lees with "bâtonnage": 5 months, then extended maturation in bottle
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfinned
<b>Aging</b>	Can be aged up to 10 years
<b>Appearance</b>	Pale yellow
<b>Nose</b>	Fresh and fruity, with white pear, white peach and floral aromas
<b>Palate</b>	Fresh with vibrant acidity and flavors of acacia honey and nutty notes, which persist in the long length
<b>Food pairing</b>	Aperitif, salmon, grilled fish, salads and goat cheese

