

## CONDRIEU. 2006



**VIDAL-FLEURY**

Maison fondée en 1781

Color	White
Varietal	100% Vioignier
Appellation	Condrieu
Alcohol content	13.5% alc/vol
Area	Northern Rhône Valley
Soil	Very steep granitic terraces with a thin layer of unstable soil; Gneiss bedrock with siliceous calcareous soil
Density	2,428 vines/acre
Yield	2.17 T/a
Pruning	Long pruning: Simple Guyot with two vines cultivated together on poles called "echalas"
Harvest	Hand picking in October with sorting in the vineyard
Fermentation	Direct press 70% (pneumatic press); cooling of the must: 53.6°F, natural and light clarification of the must by racking; fermentation in stainless-steel tanks (50%) and barrels (50%), fermentation with Indigenous yeast
Temperature	Controlled temperature of maceration at 64.4°F
Malolactic fermentation	Yes
Maturation	Aged on the lees with "bâtonnage": 12 months, then extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfinned
Aging	Can be aged up to 15 years
Appearance	Deep lemon core with gold highlights
Nose	Intense and complex, exotic fruits (mango, pineapple), white flower (acacia), rose, grapefruit, almond, nut and oak notes
Palate	Full-bodied and unctuous on the palate; dry apricot, exotic fruits, citronella, brioche, which linger in the long length
Food pairing	Aperitif, scallops, fish cooked in citrus sauce and goat cheese

