



**VIDAL-FLEURY**

Maison fondée en 1781

## CORNAS. 2006

<b>Color</b>	Red
<b>Varietal</b>	100% Syrah
<b>Appellation</b>	Cornas
<b>Alcohol content</b>	13% alc/vol
<b>Area</b>	Northern Rhône Valley
<b>Soil</b>	Very steep granitic terraces with some silt on gneiss
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	2.05 T/a
<b>Pruning</b>	Long pruning Guyot, some Gobelet
<b>Harvest</b>	Hand/Machine picking in September
<b>Fermentation</b>	Long, traditional maceration for 14 to 20 days; "drain and return" used at the beginning of fermentation; fermentation with indigenous yeast
<b>Temperature</b>	Controlled temperature of maceration at 86°F
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	Aged on the lees for 3 months in tanks, then at least 2 years in barrels, followed by 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 15 years
<b>Appearance</b>	Dark red, bright with some orange highlights
<b>Nose</b>	Complex and harmonious with aromas of plum, blackberry, violet, grilled meat and menthol
<b>Palate</b>	Full-bodied with dense tannins, flavors of red fruits, plum jam, nutmeg; well-oaked and good length
<b>Food pairing</b>	Red meat, game and fish cooked with wine sauce

