

CÔTE-RÔTIE LA CHATILLONNE. 2004



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	85% Syrah, 15% Viognier
Appellation	Côte-Rôtie
Alcohol content	13% alc/vol
Area	Northern Rhône Valley - Single vineyard (2 acres)
Soil	Grapes are sourced only from the Côte Blonde terroir, which consists of very steep terraces, composed of gneiss bedrock covered with a siliceous calcareous soil
Density	2,428 vines/acre
Yield	2 T/a
Pruning	Fan pruning with two vines cultivated together on poles called "echalas"
Harvest	Hand picking in October with sorting in the vineyard and at the winery
Fermentation	Syrah and Viognier are co-fermented using indigenous yeast, with a long, traditional maceration for 3 weeks; the cap is punched down "drain and return" at the beginning of fermentation, then pumped over during the later stages
Temperature	Controlled temperature of maceration at 86°F
Malolactic fermentation	Yes
Maturation	Aged on the lees for 4 years in barrels, then extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 20 years
Appearance	Deep dark red
Nose	Intense and complex nose of cassis, cherry, pepper, smoke, tobacco and black olive
Palate	Very soft and polished tannins; medium to full-bodied with very good mouth feel; red fruits, cherry, black currant, spices (pepper, cumin); well-oaked; good acidity
Food pairing	Red meat, game and goat cheese

