

CÔTES-DU-RHÔNE VILLAGES ROUGE. 2007



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	50% Grenache, 30% Syrah, 10% Mourvèdre, 10% Carignan and others
Appellation	Côtes-du-Rhône Villages
Alcohol content	14.5% alc/vol
Area	Southern Rhône Valley
Soil	Stones on calcareous slopes, with some sand
Density	2,428 vines/acre
Yield	2.23 T/a
Pruning	Short pruning: Gobelet or Cordon du Royat
Harvest	Hand/Machine picking in September – Grenache first, then Syrah and Mourvèdre
Fermentation	Long, traditional maceration for 2 weeks with Grenache and 3 weeks with Syrah and Mourvèdre; "drain and return" at the beginning of fermentation; fermentation with indigenous yeast; varietals are vinified separately
Temperature	Controlled temperature of maceration at 86°F
Malolactic fermentation	Yes
Maturation	Aged on the lees in stainless-steel tanks then in "foudres" (large barrels) for 10 months followed by extended maturation in bottle
Fining	Final clarification by filtration; unfiltered
Aging	Can be aged up to 10 years
Appearance	Bright dark red
Nose	Aromatic; Syrah dominates the nose with violet, blackberry, spices (cumin) and toasty notes
Palate	Pepper and black fruits
Food pairing	Red and white meats and cheese

