

CÔTES-DU-RHÔNE ROUGE. 2007



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	65% Grenache, 20% Syrah, 10% Mourvèdre, 5% Carignan and others
Appellation	Côtes-du-Rhône
Alcohol content	14% alc/vol
Area	Southern Rhône Valley
Soil	pudding stones on clay with calcareous soil and some sand
Density	2,428 vines/acre
Yield	2.53 T/a
Pruning	Short pruning: Gobelet or Cordon du Royat
Harvest	Hand/Machine picking in September
Fermentation	– Grenache first than Syrah, Carignan and Mourvèdre Long, traditional maceration for 14 to 20 days; "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 with 70% in stainless-steel tanks and 30% in "foudres" (large barrels) followed by extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 5 years
Appearance	Ruby core with dark highlights
Nose	Grenache leads with strawberry, chocolate, prune, cherry and violet notes
Palate	Black fruits, cherry, pepper; lingering finish
Food pairing	Red and white meats, pizza, barbecue, pasta and cheese

