

## CÔTES-DU-RHÔNE ROSÉ. 2009



**VIDAL-FLEURY**

Maison fondée en 1781



<b>Color</b>	Rosé
<b>Varietal</b>	50% Cinsault, 30% Syrah, 20% Grenache
<b>Appellation</b>	Côtes-du-Rhône
<b>Alcohol content</b>	12.5% alc/vol
<b>Area</b>	Southern Rhône Valley
<b>Soil</b>	Calcareous stone on sandy clay
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	3.05 T/a
<b>Pruning</b>	Short pruning: Gobelet and Cordon du Royat
<b>Harvest</b>	Hand/Machine picking in September starting with Cinsault then Grenache and Syrah
<b>Fermentation</b>	Cinsault is vinified by direct pressing, Grenache juice is bled off the skins ("saignée"), Syrah receives a cool and short skin contact before pressing; cooling of the must: 53.6°F, natural and light clarification of the must by racking; fermentation in stainless-steel tanks with selected yeast
<b>Temperature</b>	Controlled temperature of maceration at 16°F
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	Aged on the lees with "bâtonnage" until bottling: 4 months
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfined
<b>Aging</b>	Can be aged up to 2 years
<b>Appearance</b>	Brilliant, pink with some blue highlights. Not pale.
<b>Nose</b>	Immediately intense, floral (peony), caramel, raspberry.
<b>Palate</b>	Unctuous, fruity (raspberry), creamy. Upright style. Mineral on the final.
<b>Food pairing</b>	Aperitif, barbecue, salads with seafood, Asian dishes and fish prepared with sauce