

CÔTES-DU-VENTOUX ROUGE. 2007



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	60% Syrah, 30% Grenache, 10% Others
Appellation	Côtes-du-Ventoux
Alcohol content	14% alc/vol
Area	Southern Rhône Valley
Soil	Sediment from tertiary era with limestone, calcareous, red earth, and some pudding stones
Density	2,428 vines/acre
Yield	2.64 T/a
Pruning	Short pruning: Gobelet or Cordon du Royat
Harvest	Hand/Machine picking in September
Fermentation	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 10 years
Appearance	Dark red
Nose	Black fruits, violet, spices (pepper cumin); complex and dynamic; Syrah driven
Palate	Full-bodied, firm structure, flavors of blackberry, garrigue and herbal kick
Food pairing	Red and white meats, pizza, barbecue, pasta and cheese

