



VIDAL-FLEURY

Maison fondée en 1781

CROZES-HERMITAGE ROUGE. 2006



Color	Red
Varietal	100% Syrah
Appellation	Crozes-Hermitage
Alcohol content	13% alc/vol
Area	Northern Rhône Valley
Soil	Alluvium deposit from the glacial period and Rhône River, some stones and loess
Density	2,428 vines/acre
Yield	2.64 T/a
Pruning	Long pruning with Syrah: Guyot
Harvest	Hand/Machine picking at the end of September, October
Fermentation	Long, traditional maceration for 3 weeks; "drain and return" at the beginning of fermentation; fermentation with indigenous yeast
Temperature	Controlled temperature of maceration at 86°F
Malolactic fermentation	Yes
Maturation	Aged on the lees for 3 months in tanks, then at least 6 months in "foudres" (large barrels) followed by extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfinned
Aging	Can be aged up to 10 years
Appearance	Dark red
Nose	Black currant, leather, prune and violet notes
Palate	Ripe tannins on the front of the palate with aromas of black fruits and minerality
Food pairing	Red meat, game, charcuterie and cheese