



**VIDAL-FLEURY**

Maison fondée en 1781

## CROZES-HERMITAGE BLANC. 2007



<b>Color</b>	White
<b>Varietal</b>	95% Marsanne, 5% Roussanne
<b>Appellation</b>	Crozes-Hermitage
<b>Alcohol content</b>	13% alc/vol
<b>Area</b>	Northern Rhône Valley
<b>Soil</b>	Alluvium deposit from the glacial period and Rhône River; some stones and loess
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	2.64 T/a
<b>Pruning</b>	Short pruning: Gobelet
<b>Harvest</b>	Hand/Machine picking at the end of September and October
<b>Fermentation</b>	Direct press; 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 64.4°F
<b>Malolactic fermentation</b>	No
<b>Maturation</b>	Aged on the lees with "bâtonnage": 4 months, then extended maturation in bottle
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfined
<b>Aging</b>	Can be aged up to 5 years
<b>Appearance</b>	Pale yellow with green highlights
<b>Nose</b>	Very fresh, modern style, floral, mineral, white melon, pear, white prune and hazelnut
<b>Palate</b>	Fresh, aromas persist on the palate
<b>Food pairing</b>	Aperitif, seafood and cheese