

GIGONDAS. 2006



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	75% Grenache, 15% Syrah, 10% Mourvèdre
Appellation	Gigondas
Alcohol content	14% alc/vol
Area	Southern Rhône Valley
Soil	Gentle slopes on the Dentelles de Montmirail, with pudding stones and sandy soil on "molasse" or calcareous alluvium on "marne"
Density	2,428 vines/acre
Yield	1.76 T/a
Pruning	Short Gobelet pruning for all grapes except Syrah (Guyot)
Harvest	Hand picking in September with sorting in the vineyard
Fermentation	Long, traditional maceration for 14 to 20 days; "drain and return" used 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 in stainless-steel tanks, then in "foudres" (large barrels) for 9 months 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	Blackberry, cherry, prune, garrigue and violet notes
Palate	Grenache-driven, and full-bodied, with structured tannins and notes of cherry and pepper
Food pairing	Red meat, fowl, prosciutto and cheese

