



**VIDAL-FLEURY**

Maison fondée en 1781

## HERMITAGE ROUGE. 1999

<b>Color</b>	Red
<b>Varietal</b>	100% Syrah
<b>Appellation</b>	Hermitage
<b>Alcohol content</b>	13.5% alc/vol
<b>Area</b>	Northern Rhône Valley
<b>Soil</b>	Granitic gravel with schist, mica and gneiss; some pudding stones on silty soil
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	1.94 T/a
<b>Pruning</b>	Fan pruning
<b>Harvest</b>	Hand picking in October
<b>Fermentation</b>	Long, traditional maceration for 3 weeks; the cap is punched down "drain and return" at the beginning of fermentation, then pumped over during the later stages; fermentation with indigenous yeast
<b>Temperature</b>	Controlled temperature of maceration at 86°F
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	Aged on the lees for 4 years in barrels and wood vat "foudres" followed by extended maturation in bottle
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfinned
<b>Aging</b>	Can be aged up to 15 years
<b>Appearance</b>	Deep red
<b>Nose</b>	Intense and complex nose of flowers, pepper, smoke, tobacco and black olive
<b>Palate</b>	Very soft and polished tannins; medium-bodied; red fruits, cherry, black currant, spices (pepper, cumin); good acidity
<b>Food pairing</b>	Red meat, game, turkey and cheese

