



VIDAL-FLEURY

Maison fondée en 1781

SAINT-JOSEPH ROUGE. 2006



Color	Red
Varietal	100% Syrah
Appellation	Saint-Joseph
Alcohol content	13% alc/vol
Area	Northern Rhône Valley
Soil	Terraces on granitic slopes covered with schist and gneiss
Density	2,428 vines/acre
Yield	2.11 T/a
Pruning	Fan pruning with two vines cultivated together on
Harvest	poles called "echalas"
Fermentation	Hand picking at the end of September 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 12 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 and spices (nutmeg, pepper)
Palate	Elegant tannins, touch of oak and bright acidity
Food pairing	Red meat, game and cheese