



VIDAL-FLEURY

Maison fondée en 1781

SAINT-JOSEPH BLANC. 2007



Color	White
Varietal	70% Marsanne, 30% Roussanne
Appellation	Saint-Joseph
Alcohol content	13% alc/vol
Area	Northern Rhône Valley
Soil	Terraces: granite slopes covered with schist and gneiss
Density	2,428 vines/acre
Yield	2.17 T/a
Pruning	Short pruning: Gobelet
Harvest	Hand picking at the end of September and October
Fermentation	Direct press; cooling of the must: 53.6°F, natural and light clarification of the must by racking; Marsanne is fermented in stainless-steel tanks and Roussanne in barrels, both with selected yeast
Temperature	Controlled temperature of maceration at 64.4°F
Malolactic fermentation	No
Maturation	Aged on the lees with "bâtonnage": 6 months, then extended maturation in bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 5 years
Appearance	Pale yellow with gold highlights
Nose	Intense nose, white flower (acacia) dry apricot, honey and vanilla
Palate	Grilled almond, mineral and white peach; good length
Food pairing	Aperitif, seafood and cheese