



**VIDAL-FLEURY**

Maison fondée en 1781

## TAVEL ROSÉ. 2008



<b>Color</b>	Rosé
<b>Varietal</b>	50% Grenache, 30% Syrah, 20% Cinsault
<b>Appellation</b>	Tavel
<b>Alcohol content</b>	13.5% alc/vol
<b>Area</b>	Southern Rhône Valley
<b>Soil</b>	Sandy soil with red clay, pudding stones and calcareous stone
<b>Density</b>	2,630 vines/acre
<b>Yield</b>	2.53 T/a
<b>Pruning</b>	Short pruning: Gobelet
<b>Harvest</b>	Hand/Machine picking at the beginning of September
<b>Fermentation</b>	Cinsault is vinified by direct pressing, Grenache juice is bled off the skins ("saignée"), Syrah receives a cool and short skin contact before pressing; 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" until bottling: 4 months
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfined
<b>Aging</b>	Can be aged up to 3 years
<b>Appearance</b>	Deep pink with orange highlights
<b>Nose</b>	Immediately intense; mineral, fresh nuts, red currant and rose aromas
<b>Palate</b>	Medium-bodied with good acidity and notes of minerality and red fruits; good length on the finish
<b>Food pairing</b>	Fowl, vegetable and fruit salads, some fatty fish such as salmon, spicy cooking: Asian, Spanish