

## VACQUEYRAS. 2007



**VIDAL-FLEURY**

Maison fondée en 1781

<b>Color</b>	Red
<b>Varietal</b>	50% Grenache, 30% Syrah, 20% Mourvèdre
<b>Appellation</b>	Vacqueyras
<b>Alcohol content</b>	14% alc/vol
<b>Area</b>	Southern Rhône Valley
<b>Soil</b>	Gentle slope near the Dentelles de Montmirail; marly soil, sometimes sandy; calcareous stone on red clay
<b>Density</b>	2,428 vines/acre
<b>Yield</b>	1.94 T/a
<b>Pruning</b>	Short pruning (Gobelet) for all grapes except Syrah, which is pruned by Guyot or cane
<b>Harvest</b>	Hand picking in September with sorting in the vineyard
<b>Fermentation</b>	Long, traditional maceration for 14 to 20 days; "drain and return" at the beginning of fermentation; 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 first in tanks then in "foudres" (large barrels) for 6 months followed by extended maturation in bottle
<b>Fining</b>	Natural clarification and stabilization by settling with one filtration; unfined
<b>Aging</b>	Can be aged up to 10 years
<b>Appearance</b>	Bright dark red
<b>Nose</b>	Blackberry, rosemary and violet notes
<b>Palate</b>	Ripe tannins, spices and black fruits
<b>Food pairing</b>	Red meat, charcuterie and cheese

