



VIDAL-FLEURY

Maison fondée en 1781

CROZES-HERMITAGE ROUGE. 2008



Color	Red
Varietal	100% Syrah
Appellation	Crozes-Hermitage
Alcohol content	13% alc/vol
Area	Northern Rhône Valley
Soil	Alluvium deposit from the glacial period and Rhône River, some stones and loess.
Density	2,428 vines/acre
Yield	2.64 T/a
Pruning	Long pruning with Syrah: Guyot
Harvest	Hand/Machine picking at the end of September, October.
Fermentation	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 6 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	Light red robe with some black highlights.
Nose	Blackcurrant, violet, pepper and smoky, vegetable touch.
Palate	Smooth and fresh, black fruit, mineral.
Food pairing	Red meat, pork meat, winged-game, cured meat and cheese.