

## SAINT-JOSEPH ROUGE. 2007



**VIDAL-FLEURY**

Maison fondée en 1781

|                         |   |
|-------------------------|---|
| 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 poles called "echalas"  |
| Harvest                 | Hand picking at the end of September  |
| 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 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              | Full red with some black highlights.  |
| Nose                    | Blackcurrant, spice (nutmeg, pepper), slightly musky.   |
| Palate                  | Round and elegant tannin, fresh in the middle, touch of oak. Complex and long flavors based on blackcurrant, smoked ham and some black tea. |
| Food pairing            | Red meat, winged-game. Strong and fat cheeses.  |

