

CÔTES-DU-VENTOUX ROUGE. 2009



VIDAL-FLEURY

Maison fondée en 1781

Color	Red
Varietal	60% Syrah, 30% Grenache, 10% Others
Appellation	Côtes-du-Ventoux
Alcohol content	14% alc/vol
Area	Southern Rhône Valley
Soil	Sediment from tertiary era with limestone, calcareous, red earth, and some pudding stones.
Density	2,428 vines/acre
Yield	2.64 T/a
Pruning	Short pruning: Gobelet or Cordon du Royat.
Harvest	Hand/Machine picking in September.
Fermentation	Long, traditional maceration for 14 to 20 days; "drain and return" at the beginning of fermentation; fermentation with indigenous yeast; varietals are vinified separately.
Temperature	Controlled temperature of maceration at 86°F.
Malolactic fermentation	Yes
Maturation	Aged on the lees with 70% in stainless-steel tanks and 30% in "foudres" (large barrels) followed by extended maturation in bottle.
Fining	Natural clarification and stabilization by settling with one filtration; unfined.
Aging	Can be aged up to 10 years.
Appearance	Full red, some black highlights.
Nose	Syrah dominant. Blueberry, cranberry, sherry, violet, pepper and cumin.
Palate	Medium bodied, good structure, fruits of the nose, scrubland. Soft tannin.
Food pairing	Red meat, white meat, pizza, barbecued, cheeses.

