



VIDAL-FLEURY

Maison fondée en 1781

CÔTES-DU-RHÔNE BLANC. 2010

Color	White
Varietal	Viognier 75%, Grenache Blanc 15%, Others 10%
Appellation	Côtes-du-Rhône
Alcohol content	13.5% alc/vol
Area	Southern Rhône Valley
Soil	Clay, granite and sand; most grapes are sourced from the southern area along with a small lot from Ardèche, which brings vibrant acidity to the wine
Density	2,428 vines/acre
Yield	2.94 T/a
Pruning	Short pruning: Gobelet
Harvest	Hand/Machine picking at the end of August
Fermentation	Skin contact 30%, direct press 70% (pneumatic press); cooling of the must: 53.6°F, natural and light clarification of the must by racking; fermentation in stainless-steel tanks with selected yeast
Temperature	Controlled temperature of maceration at 64.4°F
Malolactic fermentation	No
Maturation	Aged on lees with "bâtonnage" : 6 months followed by 3 month maturation in the bottle
Fining	Natural clarification and stabilization by settling with one filtration; unfined
Aging	Can be aged up to 4 years
Appearance	Pale yellow
Nose	Intense floral bouquet (acacia) with hints of white peach and almond
Palate	Fresh, vibrant acidity and unctuousness mouth feel with fruit and floral flavors
Food pairing	Aperitif, seafood and cheese

