



2009 ABÉLARD

STORY OF ABÉLARD

Abélard, one of the most distinguished philosophers of medieval times, is most remembered for his tragic romance with the gifted young Héloïse. One of history's most celebrated couples, Héloïse and Abélard are known for their intellectual brilliance, passionate love affair, eloquent letters and the tragedy that cruelly separated them. Sometimes referred to as "the Romeo and Juliet of France," they were actually far more complex and accomplished individuals, and their love spanned many decades until the end of their lives, making it a symbol of enduring romantic love. This complex, brooding Grenache blend from older vines seems worthy of Abélard, who combined erudition with deep thinking and a near-fatal attraction.

VINEYARD NOTES

Varietals: 85% Grenache, 15% Syrah
Appellation: Vin de Pays du Vaucluse
Age of Vines: 45-plus years
Size of Vineyards: 30 hectares (74 acres) under cultivation
Exposure & Elevation: Northwest-facing slopes; 530 meters (1,739 feet)
Density: 4,200 vines/hectare (1,700 vines/acre)
Soil: Clay and limestone, very stony
Pruning Method: Double cordon de Royat, 6 shoots per cordon
Viticulture: Organic and biodynamic practices
Harvest Dates: September 21-October 8
Yields: 20 hl/ha (1.48 tons/acre)

2009 VINTAGE NOTES

A very cold winter with five times the normal amount of snowfall contrasted a very hot summer, resulting in much riper fruit than usual.

WINE NOTES

Fermentation: In wooden tanks, with skin maceration for 5 weeks; 100% malolactic
Barrel-Aged: 18 months in mix of old and new French oak from various coopers, primarily 228-liter (60-gallon) barrels with medium and medium-plus toast; plus 12 months in concrete tanks
Fining & Filtration: Unfined, unfiltered
Bottle-Aged: 2 years
Alcohol: 15%
Aging Potential: 15-20 years
Winemaker: Jean-Louis Gallucci
Cases Imported: 500 6/750ml

TASTING NOTES

Appearance: Very deep ruby
Nose: Abélard's rich brooding character lifts from the glass, displaying ripe blackberry, clove, licorice and black pepper
Palate: Rich and concentrated; blackberry and morello cherries; spicy and silky

SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and roasted vegetables. Decant for several hours and serve at room temperature.

SUGGESTED RETAIL

\$100