



2009 HÉLOÏSE

STORY OF HÉLOÏSE

Héloïse and Abélard (our other flagship red wine) are one of history's most celebrated couples, 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 during the Middle Ages until the end of their lives, making it a symbol of enduring romantic love. The perfumed, intense but restrained character of this Syrah blend reminded us of Héloïse, whose intellect was matched by passion which, though bridled, never died.

VINEYARD NOTES

Varietals: 60% Syrah, 36% Grenache, 4% Viognier
Appellation: Vin de Pays du Vaucluse
Age of Vines: Grenache 45-plus years; Syrah 30-plus years
Size of Vineyards: 30 hectares (74 acres) under cultivation
Exposure & Elevation: Grenache northwest; Syrah southwest; 540 meters (1,771 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: 18 hl/ha (1.33 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: 16 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: 7-10 years
Winemaker: Jean-Louis Gallucci
Cases Imported: 500 6/750ml

TASTING NOTES

Appearance: Deep ruby red
Nose: Concentrated and rich, with notes of mocha, vanilla, toasted almonds and truffle
Palate: Rich and concentrated; full-bodied with silky tannins and notes of ripe, red fruits; a long and rich finish

SERVING SUGGESTIONS

A generous and intense wine, Héloïse is ideally suited to enjoy with lamb, red meat and roasted vegetables. Decant for several hours and serve at room temperature.