



CHÊNE BLEU

2013 VIOGNIER



VINEYARD NOTES

Varietals: 95% Viognier, 5% White Grenache
Appellation: IGP Indication Géographique Protégée (formerly Vin de Pays) Vaucluse
Age of Vines: 9 years
Size of Vineyard: 30 hectares (74 acres) under cultivation
Exposure & Elevation: North-facing slope; 550 meters (1,804 feet)
Density: 4,800 vines/hectare (1,943 vines/acre)
Soil: Clay and limestone, very stony
Pruning: Double cordon de Royat, 4 shoots per cordon
Viticulture: Organic and biodynamic practices
Harvest Dates: October 7-22
Yields: 15 hl/ha (1.11 tons/acre)

2013 VINTAGE NOTES

Winter and spring of 2013 were very cold. Summer was hot and dry. September continued to be hot but with a few rainstorms. Harvest was from October 7 to 22, two weeks later than usual, but fortunately there was no rain during harvest. A late harvest of low yields with plenty of freshness in the fruit and good concentration and intensity.

WINE NOTES

Fermentation: Cold fermentation (16 C/61 F) in Demi-muids (600-liter or 159-gallon barrels); short, cold maceration on skins for just 1 1/2 hours, then direct to press
Barrel-aged: 9 months in large oak barrels; one-third new French oak, one-third 1-year-old, one-third 2-years-old, from various French coopers, 600-liter barrels with light toast
Bottle-Aged: 4 months
Alcohol: 13.5%
Aging Potential: 4-5 years
Winemaker: Jean-Louis Gallucci
Cases Produced: 375 6/750ml
Cases Imported: 100 6/750ml

TASTING NOTES

Appearance: Brilliant, reflective golden yellow and pale green
Nose: Intense aromas of stone fruit (peach, pear, dried apricot), with notes of brioche
Palate: Very smooth on the palate, balancing fruit and freshness, with a long, crisp finish

SERVING SUGGESTIONS

“Vin de plaisir” to drink as an apéritif; ideal with poultry, white fish in cream sauce or with blue cheese; serve lightly chilled (14 C/57 F).