



## 2007 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: 90% Grenache, 10% Syrah  
Appellation: Vin de Pays du Vaucluse  
Age of Vines: 45-plus years  
Size of Vineyard: 30 hectares under cultivation (74 acres)  
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  
Yields: 31 hl/ha (1.63 tons/acre)

### 2007 VINTAGE NOTES

A very cold and dry winter with a great deal of wind and frost. Rainy spring was followed by a very hot summer. Harvest was from October 8-15, one week later than the regular season with perfect weather, no rain. 2007 is a fresh and fruity vintage.

### WINE NOTES

Fermentation: Cold maceration for 3 days in wooden tanks, then fermentation during 10 days with punching-down, pumping-over and délestage twice a day; following fermentation, 4 weeks maceration on skins; 100% malolactic  
Barrel-aged: 11 months in mix of old and new French oak from various coopers, primarily 228-liter (60-gallon) barrels with medium and medium-plus toast  
Fining & Filtration: Unfined, unfiltered  
Bottle-aged: 3-4 years  
Alcohol: 14.5%  
Aging Potential: 15-20 years  
Winemaker: Jean-Louis Gallucci  
Cases Imported: 800 6/750ml

### TASTING NOTES

Appearance: A very deep ruby  
Nose: Ripe blackberry, garrigue, licorice and spice  
Palate: Intense and concentrated, blackberry, morello cherry and spice; silky tannins bring structure and depth to the wine; elegant and powerful, distinctly masculine

### SERVING SUGGESTIONS

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

### SUGGESTED RETAIL

\$99.95