



CHÊNE BLEU

2010 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
Age of Vines:	Grenache - over 40 years old; Syrah - 30 years old
Exposure & Elevation:	Southwest facing; 540 meters (1,771 feet)
Soil:	Clay and limestone, very stony
Pruning Method:	Double cordon de Royat, 6 shoots per cordon
Viticulture:	Organic and biodynamic practices

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
Aging Potential:	15-20 years
Alcohol:	14.5%

TASTING NOTES

Appearance:	Deep, brilliant garnet
Nose:	Abélard's rich brooding character lifts from the glass, displaying ripe, red fruit, black cherry and notes of sweet spice and mocha
Palate:	Rich and concentrated; spice and silky tannins bring structure and depth.
Finish:	Ample and lengthy

SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and roasted vegetables.
Decant for 2-3 hours and serve at room temperature.

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