



CHÊNE BLEU

# 2016 VIOGNIER



## VINTAGE NOTES

It was a wet start to the year, delaying bud break by about 10 days (and flowering by about the same); then a very arid summer allowed the grapes to catch up with their usual cycle and veraison happened on schedule. The weather was cool and sunny for the first two weeks of harvest, during which the Viognier was picked.

## VINEYARD NOTES

Varietals:	100% Viognier
Age of Vines:	14 years
Exposure & Elevation:	North-facing slope; 550 meters (1,804 feet)
Soil:	Clay and limestone, very stony
Pruning Method:	Single cordon de Royat, 4 shoots per cordon
Viticulture:	Organic and biodynamic practices
Harvest Dates:	Started 28th September, a week later than usual
Yields:	35 hl/ha

## 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:	7 months in demi-muids
Aging Potential:	5 years
Alcohol:	13%

## TASTING NOTES

Appearance:	Golden, bright and clear, with glimmers of green.
Nose:	Robust with notes of pear in syrup. Hints of fresh apricot, sweet almond and brioche.
Palate:	Suave and fresh. Notes of peach and verbena.
Finish:	Long and crisp.

## SERVING SUGGESTIONS

Perfect for aperitifs. Pairs excellently with poultry, fried foie gras, white fish with creme, or bleu cheese. Serve slightly chilled at 14° C/57° F.

WILSON DANIELS   
SINCE 1970

Imported by Wilson Daniels | Saint Helena, California | wilsondaniels.com