



CHÊNE BLEU

# 2018 Rosé, IGP Vaucluse



## STORY OF CHÊNE BLEU'

'Chêne Bleu' means blue oak tree which forms the centerpiece of the label and which stands guard over the vines in real life (a centuries old oak tree that died during a drought and has now been painted with Bordeaux Mixture and sculpted into a beautiful shape). The picture on the label surrounding it is filled with many of the elements that make the wine and the project unique.

Embedded in the drawing are dozens of references to what defines Chêne Bleu, taking into account the property's history, its terroir, the cast of characters, values and philosophy.

## VINEYARD NOTES

- Varietals:** Grenache Noir (62%), Syrah (16%), Rolle (9%), Cinsault (5%) and Mourvedre (8%)
- Age of Vines:** Grenache noir, between 15 and 65 years old, North-West facing at 530m. Syrah, between 15 and 45 years old, South-West facing at 540m. Other varieties 8 years old.
- Exposure & Elevation:** Southwest facing; 540 meters (1,771 feet)
- Soil:** Argilo-limoneux — Clay and limestone, very stony
- Pruning Method:** Single cordon de Royat, 5 shoots per cordon  
Double cordon de Royat, 6 shoots per cordon
- Viticulture:** Organic and biodynamic practices

## WINE NOTES

- Fermentation:** Direct press, skin contact at time of pressing for 1.5 hours; very cold fermentation for 5 weeks, 75% in stainless-steel tanks, 25% in French oak barrels.
- Barrel-Aged:** 25% of the wine was aged for 3 months in French oak barrels; mix of new and one-year-old with light toast
- Fining & Filtration:** With green pea powder, tangential
- Aging Potential:** 3 years
- Alcohol:** 13.5%

## TASTING NOTES

- Appearance:** Pale pink, clear with bright tints.
- Nose:** Rich and intense. Notes of raspberry and redcurrant mixed with touches of grapefruit and lime. Floral hints.
- Palate:** Balanced and fresh, both rich and elegant with a pleasant fruitiness.
- Finish:** Long citrus notes

## SERVING SUGGESTIONS

Ideal with seafood and shellfish, but also a perfect accompaniment to lightly spiced dishes, summer salads, or tender lamb. Serve at 14°C.

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