



CHÊNE BLEU

2016 ALIOT

STORY OF ALIOT

Aliot de Montvin was an artisan glassblower of noble birth who named the estate “La Verrière” (meaning “The Glassblowing Workshop”) in 1427. By this time, vines had been grown on the slopes of the Dentelles for as many as four centuries during the Middle Ages. This wine is named in recognition of the artisan who named our estate so long ago.

VINEYARD NOTES

Varietals:	65% Roussanne, 30% Grenache Blanc, 5% Marsanne, touch of Viognier
Appellation:	IGP Vaucluse
Age of Vines:	18 years
Size of Vineyard:	30 hectares (74 acres) under cultivation
Exposure & Elevation:	Northwest facing slope; 550 meters (1,804 feet)
Density:	4,800 vines/hectare (1,943 vines/acre)
Soils:	Clay and limestone, very stony
Pruning Method:	Single-cordon de Royat, 4 shoots per cordon
Viticulture:	Organic and biodynamic practices

VINTAGE REPORT

There was a wet start to the year (delaying bud break by about 10 days, and flowering by about the same), but a very arid summer allowed the grapes to catch up with their usual cycle and veraison happened right on schedule. Across all parcelles, ripening was beautifully homogenous, and a particularly marked diurnal temperature range in the months leading up to picking allowed the crop to ripen well during the day, with cooler temperatures at night helping to retain precious acidity and delicate aromatics. Harvest started quite a bit later than is usual, on the 28 September, but weather at picking was perfect - sunny and cool - and, despite multiple sorting tables, there was barely any need for triage. A rare gem of a millesime, these remarkable harvest conditions allowed us to fully coax out the nuances and rewards of the notoriously demanding Roussanne variety, which makes up the backbone of the Aliot cuvée.

One of the greatest vintages of the Southern Rhône in recent memory, the 2016 vintage promises exceptional finesse and balance.

WINE NOTES

Fermentation:	Cold fermentation (16 C) in Demi-muids (600-liter or 159-gallon barrels); short, cold maceration on skins for just 2 hours, then direct to press
Aging:	8 months in demi-muid
Alcohol:	14%
Aging Potential:	5-6 years

TASTING NOTES

Appearance:	A beautiful golden yellow, bright and clear
Nose:	Rich and complex with notes of verveine, buttery brioche and a touch of honey.
Palate:	Fresh and elegant with a hint of saline minerality, and fresh lime tree. Full-bodied with great finesse.
Finish:	Intense and long.

SERVING SUGGESTIONS

Ideally paired with foods such as salmon or poultry in cream sauce, paté and characterful French cheeses. Serve lightly chilled (14 C/57 F).



Certified Organic



Vegan

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