



CHÊNE BLEU

2020 LE ROSÉ, IGP VAUCLUSE



VINEYARD NOTES

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| Varietals: | 79% Grenache Noir, 8% Syrah, 8% Mourvedre, 4% Cinsault, 1% Rolle |
| Age of Vines: | Grenache Noir, between 20 and 70 years old, North-West facing at 530m (1,738 feet). Syrah, between 20 and 50 years old, South-West facing at 540m (1,771 feet). Other varieties are, at minimum, 10 years old. |
| Exposure & Elevation: | South-West facing; 530 meters (1,738 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 |

VINTAGE REPORT

An extremely dry season allowed benefit from low disease pressure and kept total copper sulfate spray rate well under the permitted levels for Organic and Biodynamic viticulture. A terrible storm in early June did some damage to the Rolle and Syrah, at the highest and most exposed part of the vineyard (over 1800ft above sea level), but thankfully, it spared the rest of the parcels. The reduced precious quantities are superlative in their quality, and worth their weight in gold. We had a quick but intense harvest of two weeks - starting a little earlier than usual, on September 17 - with ominous rainstorms on the horizon. Nevertheless, we chose to wait to pick until optimum maturity/ balance, and were rewarded with a small shower a week prior to harvest which left the Grenache parcels destined for Rosé in particularly good standing following their long period of drought. 2020 is a promising, vinous vintage, of rich concentration and depth.

WINE NOTES

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| 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 |
| Aging Potential: | 3 years |
| Alcohol: | 14.0% |

TASTING NOTES

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| Appearance: | Pale pink, clear with bright tints. |
| Nose: | Rich and aromatic. Hints of small red fruits with grapefruit, orange zest and floral aromas. |
| 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.



Certified Organic



Vegan

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