



CHÊNE BLEU

2013 ABÉLARD AOC VENTOUX



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 Noir, 15% Syrah
Age of Vines:	Grenache - over 60 years old; Syrah - 50 years old
Exposure & Elevation:	Syrah: Southwest facing; 540 meters (1,771 feet) Grenache: Northwest facing; 530meters (1,739 feet)
Soil:	Clay and limestone, very stony
Pruning Method:	Double cordon de Royat, 6 shoots per cordon
Viticulture:	Organic and biodynamic practices, certified BeeFriendly and HVE 3 sustainable viticulture (highest tier)

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
Aging Potential:	15-20 years
Alcohol:	14%

TASTING NOTES

Appearance:	Deep, brilliant garnet
Nose:	Notes of fine spice and white pepper with ripe black cherries.
Palate:	Smooth and silky with ripe red fruits and velvety tannins.
Finish:	Long and smooth.

SERVING SUGGESTIONS

Gamey meats like venison, or beef and lamb, and roasted vegetables. A good match for spicy dishes and salty cheeses.

Decant for 2-3 hours, serve at room temperature or cooler.



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