



CHÊNE BLEU



2013 HÉLOÏSE IGP VAUCLUSE

STORY OF HÉLOÏSE

Héloïse, named after the famed philosopher Heloise d'Argenteuil, a brilliant disciple-turned-lover of Pierre Abélard, fearless and forward-thinking. 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 elegant, intense but restrained cooler-climate Syrah, with some fleshy Grenache and a touch of floral Roussanne, seems worthy of the name Heloise, whose intellect was matched by passion which, though bridled, never died.

VINEYARD NOTES

Varietals: 65% Syrah, 31% Grenache Noir, 4% Roussanne

Age of Vines: Grenache - over 60 years old; Syrah - 50 years old

Exposure & Elevation: Grenache - northwest facing; 530 meters (1,738 feet)
Syrah - southwest facing; 540 meters (1,771 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 tank

Fining and Filtration: Unfined, unfiltered

Alcohol: 14%

TASTING NOTES

Appearance: A deep, brilliant crimson color.

Nose: Complex with aromas of truffle, dark fruits and blackberries with fragrant hints of violet.

Palate: A fleshy mouth-feel, both dense and elegant with notes of mature fruit and refined tannins.

Finish: Very long with notes of truffle.

Aging Potential: 10–12 years.

SERVING SUGGESTIONS

A generous and intense blend with strong aging potential, ideally suited to game birds, poultry, lamb and roasted vegetables. Decant for 2-3 hours and serve at room temperature.



Certified
HVE 3



Certified
BeeFriendly



Certified
Organic



Vegan

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