



CHÊNE BLEU

2017 ALIOT IGP VAUCLUSE



PURPOSE

Our flagship Roussanne-based White, named after Aliot de Montvin, nobleman who in 1427 built a glassblowing workshop on the property. A very structured wine intended to show remarkable aromatic complexity, texture and aging potential.

VINEYARD NOTES

Vines: 16 years old, north facing at 550m
Soil: Argilo-calcaire (clay and limestone) and very stony
Pruning Method: Pruning method: Single cordon de Royat, 4 shoots per cordon

VINEYARD MANAGEMENT

Certified Organic wines (Ecocert). No synthetic treatments, to ensure health of vines and soil. Certified Bee Friendly and HVE 3 sustainable viticulture (highest tier).

WINE NOTES

Varietals: Roussanne (55%), Grenache blanc (38%), Clairette (5%), Rolle (2%)
Alcohol: 14.5% | **Total Acidity:** 3.1 g/L | **pH:** 3.5 | **Residual Sugar:** 10.5 g/L

TASTING NOTES

Appearance: An attractive golden yellow, bright and clear with lime tints.
Nose: Rich and complex aromas with notes of toasted vanilla, rich ripe white fruits and a touch of hazelnut and brioche.
Palate: Lovely rich and fresh primary flavours linger, supported by a natural acidity which extends the finish. The palate mirrors the nose with buttery notes, white fruits and a saline minerality.
Finish: Long
Aging Potential: 5-6 years

SERVING SUGGESTIONS

A burgundy-style white to pair with salmon or poultry in cream sauce, pâté and hard-to-pair dishes like artichoke, asparagus, salty cheeses. Serve lightly chilled at 14°C.



Certified Organic



Vegan

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