



CHÊNE BLEU



# 2014 ABÉLARD

## Ventoux AOC

### STORY OF ABÉLARD

Flagship Grenache Blend named after the famed Philosopher Pierre Abelard to reflect its forceful, brooding intensity and showcase the opulence and concentration of our old-vine Grenache, with some Syrah to add to the complex structure.

### VINEYARD NOTES

<b>Varietals:</b>	85% Grenache Noir, 15% Syrah
<b>Age of Vines:</b>	Grenache - over 60 years old; Syrah - 50 years old
<b>Exposure &amp; Elevation:</b>	Syrah: Southwest facing; 540 meters (1,771 feet) Grenache: Northwest facing; 530meters (1,739 feet)
<b>Soil:</b>	Clay and limestone, very stony
<b>Pruning Method:</b>	Double cordon de Royat, 6 shoots per cordon
<b>Viticulture:</b>	Organic and biodynamic practices, certified BeeFriendly and HVE 3 sustainable viticulture (highest tier.) No synthetic treatments, to ensure health of vines and soil

### WINE NOTES

<b>Fermentation:</b>	In wooden tanks, with skin maceration for 5 weeks; 100% malolactic
<b>Barrel-Aged:</b>	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
<b>Fining &amp; Filtration:</b>	Unfined, unfiltered
<b>Aging Potential:</b>	15-20 years
<b>Alcohol:</b>	14%
<b>pH:</b>	3.74
<b>Total Acidity:</b>	3.14 g/L
<b>Residual Sugar:</b>	< 0.5 g/L

### TASTING NOTES

<b>Appearance:</b>	Deep, brilliant garnet
<b>Nose:</b>	Plummy with notes of sweet, ripe fruit
<b>Palate:</b>	Full-bodied with peppery notes and fine tannins.
<b>Finish:</b>	Long
<b>Aging Potential:</b>	15-20 years

### SERVING SUGGESTIONS

Gamey meats like venison, or beef and lamb, and roasted vegetables. A good match for spicy dishes, salty cheeses. Decant for 2-3 hours, serve at room temperature or cooler.



Certified  
HVE 3



Certified  
BeeFriendly



Certified  
Organic



Vegan

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