



CHÊNE BLEU

2014 HÉLOÏSE

IGP Vacluse



STORY OF HÉLOÏSE

Héloïse d'Argenteuil, brilliant disciple-turned-lover of Pierre Abélard, fearless and forward-thinking. Showcasing the elegance and restraint of cooler-climate Syrah, with some fleshy Grenache and a touch of Roussanne to add floral aromatics..

VINEYARD NOTES

Varietals:	70% Syrah, 26% Grenache Noir, 4% Roussanne
Age of Vines:	Syrah - 50 years old; Grenache - over 60 years old
Exposure & Elevation:	Syrah: Southwest facing; 540 meters (1,771 feet) Grenache: Northwest facing; 530 meters (1,739 feet)
Soil:	Clay and limestone, very stony
Pruning Method:	Double cordon de Royat, 6 shoots per cordon
Viticulture:	No synthetic treatments, to ensure health of vines and soil

WINE NOTES

Fermentation:	In wooden tanks, with skin maceration for 5 weeks; 100% malolactic
Barrel-Aged:	18 months
Fining & Filtration:	Unfined, unfiltered
Aging Potential:	10-12 years
Alcohol:	14%
pH:	3.74
Total Acidity:	3.36 g/L
Residual Sugar:	< 0.5 g/L

TASTING NOTES

Appearance:	Deep, brilliant crimson color
Nose:	Rich and intense with fruit notes and hints of spice
Palate:	Fleshy and full-bodied with ripe fruits
Finish:	Long
Aging Potential:	15-20 years

SERVING SUGGESTIONS

A generous and intense blend with strong aging potential, ideally suited to game birds, poultry, lamb and roasted vegetables. Decant for at least an hour and serve at room temperature.



Certified
HVE 3



Certified
BeeFriendly



Certified
Organic



Vegan

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