



CHÊNE BLEU



Vegan



Certified HVE 3



Certified BeeFriendly



Certified Organic



2015 ABÉLARD

Ventoux AOC

STORY OF ABÉLARD

The flagship Grenache Blend is named after the philosopher Pierre Abelard, showcasing the opulence and concentration of our old-vine Grenache, with some Syrah to add complexity.

VINEYARD NOTES

Varietals:	80% Grenache Noir, 20% 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.) No synthetic treatments, to ensure health of vines and soil
Vintage Report:	The 2015 harvest was ripe and we started picking earlier than usual, on September 21st. The vineyard's altitude is approximately 550m/1800ft which causes extreme temperature differences between day and night. As a result, the grapes ripen more slowly and our harvest takes place up to a month later than in the valleys below. Despite potential damage from hail at Flowerset, the grapes recovered beautifully and ended the season extremely healthy, with no signs of disease, coulure, or black rot, which has been a big concern for some others in the region.

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
Alcohol:	14.5%

TASTING NOTES

Appearance:	Deep, brilliant garnet
Nose:	Rich black plum and red fruits with notes of cocoa
Palate:	Full-bodied withripe red fruits, and notes of black olives
Finish:	Long with hints of spice
Aging Potential:	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.

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