



2015 HÉLOÏSE IGP Vaucluse

STORY OF HÉLOÏSE

Héloïse d'Argenteuil, brilliant disciple-turned-lover of Pierre Abélard, fearless and forwardthinking. 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:	78% Syrah, 18% 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
Vintage Report:	The 2015 harvest was ripe and we started picking around a 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
Fining & Filtration:	Unfined, unfiltered
Alcohol:	14%

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 black fruits, liquorice and silky tannins
Finish:	Long

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 Organic

Certified Vegan

