



CHÊNE BLEU

## 2019 ALIOT, IGP VAUCLUSE

### WINERY

Chêne Bleu's property is nestled in a UNESCO heritage-listed reserve among the diverse flora and fauna at one of the highest elevations in all of Southern Rhone, 2,000 feet above sea level. The remarkable 340-acre estate has functioned as a working vineyard since the Middle Ages. The high-altitude vineyards benefit from warm daytime sun and cool nights allowing a longer, gradual ripening season. Grapes are picked up to five weeks later than the surrounding valley floor. The resulting wines embody the aromas and flavor of southern Rhône, together with the finesse and elegance of northern Rhône and the aging potential of the region's finest AOCs.

### WINE

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.

### VINEYARDS

Planted in Limestone marl soils on the north facing slopes of Mount Ventoux, at 550m elevation. The vines are single cordon de Royat, with 4 to 5 shoots per cordon.

### VINTAGE NOTES

The winter was unusually mild with balmy temperatures continuing into a dry spring, prompting an early budbreak. However, both April and May saw a cold snap that slowed vine growth and both frost and hail served to cut yields. Although, the cool temperatures were not to last with a sizzling heatwave striking June and lasting through to July with many grapes suffered from sunburn. It was, fortunately, followed by rains relieving some of the dry conditions. Harvest started in mid September.

### WINEMAKING

Grapes are selected in the vineyard, and whole bunch pressed in the cellar. A long maceration of 30 days with no cold settling or malolactic fermentation, and with light batonnage. Aged for 8 months in 500L barrels, either new or 1 or 2 times used.

### TASTING NOTES

The 2019 Aliot has a pale yellow color with silvery reflections, appearing clear and shiny. It has a delicate scent with hints of white flowers, acacia, verbena, and honey. When tasted, it offers a complex, mineral, and round flavor, with long-lasting aromas. It concludes with a long, salty finish and a touch of bitterness. Pairs well with a creamy poultry dish, red wine-braised rabbit, or a variety of aged cheeses to complement its fresh minerality.



### VINEYARD

Region:	Rhône Valley
Appellation:	IGP Vaucluse
Vine Age:	17 years
Exposure:	North
Elevation:	550m
Soil:	Limestone marl
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

### WINEMAKING

Varietals:	65% Roussanne, 30% Grenache Blanc, 5% Marsanne
Aging:	8 months in demi-muids (500L oak barrels)

### TECHNICAL DETAILS

Alcohol:	14.5%
Residual Sugar:	0.5 g/L
pH:	3.5