



CHÊNE BLEU

2019 RÊVE DE SCIPION, IGP VAUCLUSE

WINERY

Chene 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

Inspired by "The Dream of Scipio", a treatise by Cicero on the values and choices that drive us. A fragrant, velvety blend of old-vine, high-altitude Grenache, Syrah and young Mourvèdre to showcase elegant aromas of spices as well as red and black fruit.

VINEYARDS

Grenache noir, over 65 years old, north-west facing at 530m. Syrah, up to 55 years old, south-west facing at 540m. Mourvèdre around 10 years old. The vines are single and double cordon de Royat, with 5-6 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

Full destemming. Mouvedre is loaded in wooden tanks; Syrah and Grenache in stainless steel tanks. Long maceration for 30 days with light pumpovers. Aged in oak barrels 3-6 years old, for 12 months.

TASTING NOTES

The 2019 Rêve de Scipion is a deep garnet color. It has a noticeable scent of sweet spice and white pepper. The wine is smooth on the palate, with a durable mouthfeel and fine, elegant tannins. The finish is long and fresh. This wine pairs well with steak, roast game birds, sauteed mushrooms, or a dessert of berries and dark chocolate.



VINEYARD

Region: Rhône Valley
Appellation: IGP Vacluse
Vine Age: 65, 55, 10 years
Exposure: Northwest; Southwest
Elevation: 530-540m
Soil: Limestone marl
Eco-Practices: Bee-friendly
Certifications: Organic - Ecocert

WINEMAKING

Varietals: 45% Grenache Noir, 45% Syrah, 10% Mourvèdre
Aging: 12 months in old oak barrels

TECHNICAL DETAILS

Alcohol: 14.5%
Residual Sugar: <0.5 g/L
pH: 3.75