



CHÊNE BLEU

## 2022 VIOGNIER, 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

A striking white that surprises with its ability to juxtapose qualities often seen as contradictory: combining the southern profile of ripe, indulgent fruit with the cooler, more northern freshness associated with our altitude of 550m. Fragrant on the nose and crisp on the palate. A generous, indulgent, and fruity wine, yet fresh.

### 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 shoots per cordon.

### VINTAGE NOTES

In 2022, Chêne Bleu, like much of the Rhône Valley, experienced severe droughts that hindered the maturation of some Grenache patches. This resulted in the earliest harvest on record. However, the timing of various weather events worked in our favor, and the vineyard's exceptional location at a high altitude and deep-rooted, old vines largely shielded it from the heat. Grape picking started on September 8th, three weeks ahead of our historical averages. It was the earliest known harvest for the domaine, but still three weeks later than vineyards in the valley, which usually start four to five weeks ahead.

### WINEMAKING

Grapes are selected in the vineyards 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 300L barrels, 1 or 2 years old.

### TASTING NOTES

The 2022 Viognier features a clear yellow color with multiple silver highlights. The scent is complex, gradually revealing notes of apricots, quince, white flowers, honeysuckle, and fresh almond. The flavor profile is rounded, hinting at rhubarb and white flowers. The finish lingers pleasingly. Can be aged for 4-5 years.

### VINEYARD

Region: Rhône Valley  
Appellation: IGP Vaucluse  
Vine Age: 20 years  
Exposure: North  
Elevation: 550m  
Soil: Clay & limestone  
Eco-Practices: Bee-friendly  
Certifications: Organic - Ecocert

### WINEMAKING

Varietals: 100% Viognier  
Aging: 8 months in 300L oak barrels

### TECHNICAL DETAILS

Alcohol: 14%  
Residual Sugar: <0.65 g/L  
pH: 3.39