



CHÊNE BLEU



2023 LE ROSÉ, IGP VAUCLUSE

WINERY

Chêne Bleu's property is located on the same latitude as Châteauneuf du Pape and nestled in the hills of Les Dentelles de Montmirail, Domaine de la Verrière has the highest elevation in the region at 550-630 meters. The resulting cool nights and late harvest bring desirable 'Northern-Rhône' style freshness to the 'Southern Rhône' rich concentration of fruit and tannin.

WINE

Our award-winning direct press Le Rosé is made in full respect of Nature, eschewing commonly-used chemical additives and fining agents. Its rich texture, welcome complexity, surprisingly long finish and aging capability indicate a serious food rosé, which appeals to oenophiles and gastronomes, as well as traditional rosé consumers.

VINEYARDS

Grenache noir, over 60 years old, North-West facing at 530m; Mourvèdre, 8 to 10 years old, South-West facing at 540m; Syrah, 20 to 25 years old, South West facing at 550m.

VINTAGE NOTES

An intense vintage with a beautiful natural balance and high-quality potential, with surprisingly high yields (the third highest on record behind 2022 and 2015), in a vintage full of challenges: climatic surprises, from historically dry conditions to downpours back to drought, kept us on our toes and challenged our skills and experience. Harvest started on September 13th.

WINEMAKING

Direct press method with skin contact at time of pressing for 1.5 hours; very cold fermentation for 5 weeks, 75% in stainless-steel tanks, 25% in French oak barrels

TASTING NOTES

The wine is a clear, pale pink with silver reflections. It has a delicate yet expressive aroma of firm white fruits and rose. The taste is well-balanced, both round and fresh, with flavors of fruit, pomegranate, white core/seed fruit and a hint of floral notes. It finishes with a pleasant, lasting minerality.

This wine pairs well with shellfish, marinated fish, spring rolls, as well as white chocolate and berry-based desserts.

VINEYARD

Region: Rhône Valley
Appellation: IGP Vaucluse
Soil: Clay and limestone
Age/Exposure: Grenache Noir, over 60 years old, North-West facing at 530m;
Mourvèdre, 8 to 10 years old, South-West facing at 540m;
Syrah, 20 to 25 years old, South facing at 550m

Eco-Practices: Bee-friendly

Certifications: Organic certification Ecocert

WINEMAKING

Varietals: Grenache Noir 84%, Mourvèdre 12%, Syrah 4%

Aging: Partially for 6 months in barrels

TECHNICAL DETAILS

Alcohol: 13%

Residual Sugar: 0.5 g/L

pH: 3.25

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