



CHÊNE BLEU

## 2006 HÉLOÏSE, AOC VENTOUX

### 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. 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

Flagship Syrah blend named after the famed philosopher Héloïse d'Argenteuil, brilliant disciple-turned-lover of Pierre Abélard, fearless and forward-thinking. Showcasing the elegance and restraint of cooler-climate Syrah, with some fleshy Grenache and a touch of Roussanne to add floral aromatics.

### VINEYARDS

Grenache vines are 40 years old, facing north-west at 530m. Syrah vines are 25 years old, facing south-west at 540m. Pruning method: Single and double cordon de Royat with 5-6 shoots per cordon. The soil consists of clay, limestone, and many stones.

### VINTAGE NOTES

The winter was cold and very dry. Although the spring was pleasantly mild, it brought little rain. June and July saw soaring temperatures and more dry days, with heavy rains finally easing the dry conditions in mid-July. This led to a bountiful and successful harvest.

### WINEMAKING

Full destemming. Syrah & Grenache are isolated in wooden tanks for a 30 days maceration period. Malolactic fermentation in barrels. Ageing for 18 months in new and one to two years old barrels of 228 to 320L.

### TASTING NOTES

The 2006 Héloïse has a deep ruby/purple color to the rim. Rich, concentrated, and focused with plenty of black fruit, smoke, and black pepper. It delivers a ripe mix of black fruit compote, cedar, and spice. A powerful wine, yet well-balanced and structured with fine velvet tannins. The ripe Grenache element shows hints of red fruits among the dark flavors of the Syrah. Rich and lengthy.



### VINEYARD

**Region:** Rhône Valley  
**Appellation:** Ventoux AOC  
**Soil:** Clay and limestone, and very stony  
**Age/Exposure:** Grenache Noir, 40 years old, North-West facing at 530m;  
Syrah, 25 years old, South-West facing at 540m  
**Eco-Practices:** Bee-friendly  
**Certifications:** Organic - Ecocert

### WINEMAKING

**Varietals:** 65% Syrah, 30% Grenache Noir, 5% Viognier  
**Aging:** 11 months in French oak barrels

### TECHNICAL DETAILS

**Alcohol:** 15%  
**Residual Sugar:** 2.6 g/L  
**pH:** 3.3