



CHÊNE BLEU

2017 HÉLOÏSE, 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. 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

It was, by all accounts, a very chaotic year in the Rhône: a warm winter followed by a rainy spring, and we experienced two significant frosts that burned many buds. At our vineyard, we faced two episodes of hail—thankfully, nothing too dramatic—but we did have issues with coulure and millerandage, particularly with our Grenache, which is naturally very susceptible to both, unlike Syrah and later-ripening varieties like Mourvèdre. Summer was extremely hot and dry, and we were severely impacted by the 'Lucifer' heatwave.

WINEMAKING

The grapes were fully destemmed. Syrah and Grenache underwent a 30-day maceration period in wooden tanks. Malolactic fermentation occurred in barrels. The wine was aged for 17 months in barrels that were either new or one to two years old, with capacities ranging from 228 to 320 liters.

TASTING NOTES

The 2017 Héloïse has a deep brilliant garnet color. Rich, intense, and focused with plenty of ripe fruit, toasty aromas and liquorice. A powerful wine, yet well-balanced, complex and ample, with black fruit and fine, present tannins. Rich and lengthy finish.



VINEYARD

Region: Rhône Valley
Appellation: IGP Vaucluse
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: 86% Syrah, 12% Grenache, 2% Roussanne
Aging: 17 months in French oak barrels

TECHNICAL DETAILS

Alcohol: 14.5%
Residual Sugar: 0.6 g/L
pH: 3.71