



CHÊNE BLEU

HÉLOÏSE 2012

TASTING NOTES

Appearance: A deep, brilliant crimson colour.

Nose: Complex with aromas of truffle, dark fruits and blackberries with fragrant hints of violet.

Palate: A fleshy mouth-feel, both dense and elegant with powerful, refined tannins.

Finish: Very long with notes of dark fruits and truffle.

SERVING SUGGESTIONS

A generous and intense wine with strong aging potential, ideally suited to lamb, red meat and roasted vegetables. Decant for 2-3 hours and serve at room temperature.

Aging potential: 10-12 years.

SPECIFICATIONS

Varieties: Syrah (65%), Grenache noir (31%), Roussanne (4%)

Alcohol: 14%

pH: 3.6

Totally acidity: 3.3 g/l (as sulphuric), 5.0 g/l (as tartaric)

Residual sugar: 0.5 g/l, still wine

Barrel-aged: 18 months

VINEYARD NOTES

Vines: Grenache noir, over 40 years old, north-west facing at 530m. Syrah, 30 years old, south-west facing at 540m.

Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Double cordon de Royat, 6 shoots per cordon.

No synthetic treatments used