

HÉLOÏSE 2007



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TASTING NOTES

Appearance: Deep ruby red.

Nose: Concentrated, rich, ripe, red fruit with notes of black pepper as well as smoke, cedar wood and sweet spices.

Palate: Powerful but balanced and structured, with velvety tannins. The ripe grenache from old vines hits high notes of red fruit, backed up by intense Syrah.

Finish: Rich and persistent.

SERVING SUGGESTIONS

A generous and intense wine with strong ageing potential, it is ideally suited to be enjoyed with lamb, red meat and roasted vegetables. Decant for several hours and serve at room temperature.

Ageing potential: 7-10 years at least. Drinking window from about 3 years from harvest onwards.

SPECIFICATIONS

Varieties: Syrah 60%, Grenache 37%, Viognier 3%

Alcohol: 14.5%

pH: 3.6

Total acidity: 3.6 g/l (as sulphuric), 5.5 g/l (as tartaric)

Residual sugar: 2.3 g/l, still wine

Barrel-aged: 11 months in fine French oak.

VINEYARD NOTES

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

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

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

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil.