

HÉLOÏSE 2009



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TASTING NOTES

Appearance: Deep ruby red.

Nose: Concentrated and rich, with notes of mocha, vanilla, toasted almonds and truffle.

Palate: Rich and concentrated. Full-bodied with silky tanins and notes of ripe, red fruits.

Finish: Rich and long.

SERVING SUGGESTIONS

An intense round wine, it is ideally suited to be enjoyed with lamb, red meat and roasted vegetables. Decant for several hours and serve at room temperature.

SPECIFICATIONS

Varieties: Syrah 60%, Grenache 36%, Viognier 4%

Alcohol: 14.5%

pH: 3.7

Total acidity: 3.4 g/l (as sulphuric), 5.2 g/l (as tartaric)

Residual sugar: 3.6 g/l, still wine

Barrel-aged: 16 months in 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.