

HÉLOÏSE 2010



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TASTING NOTES

Appearance: Deep, garnet red.

Nose: Concentrated and rich, with notes of sweet spice, liquorice, prunes and a hint of truffle.

Palate: Full-bodied and round with silky tannins.

Finish: Rich and long.

SERVING SUGGESTIONS

Ideally suited to be enjoyed with lamb, red meat and roasted vegetables. Decant for 2-3 hours and serve at room temperature.

SPECIFICATIONS

Varieties: Syrah 63%, Grenache 35%, Viognier 2%

Alcohol: 14%

pH: 3.8

Total acidity: 3.0g/l (as sulphuric), 4.6 g/l (as tartaric)

Residual sugar: 0.6 g/l, still wine

Barrel-aged: 18 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.