



CHÊNE BLEU

LE ROSÉ 2017

TASTING NOTES

Appearance: Pale pink, very bright.

Nose: Rich and fresh. Notes of citrus, small red fruit and delicate touches of rose.

Very fine hints of brioche.

Palate: Elegant and fresh, with notes of small red fruit and citrus.

Finish: Fine, fresh and long.

SERVING SUGGESTIONS

Perfect with seafood and shellfish, but also a perfect accompaniment to lightly spiced dishes, summer salads, or tender lamb. Serve at 14°C. Ageing potential: 3 years.

SPECIFICATIONS

Varieties: Grenache Noir (60%), Syrah (18%), Rolle (12%), Cinsault (5%), Mourvèdre (5%).

Alcohol: 14%

pH: 3.4

Total Acidity: 3.3 g/l (as sulphuric), 5.0 g/l (as tartaric)

Residual Sugar: 0.5 g/l, still wine.

Closure: Screwcap to protect freshness and purity of fruit for up to 3 years.

VINEYARD NOTES

Vines: Grenache Noir, over 60 years old, North-West facing at 530m.

Syrah, 40 years old, North-West facing at 530m. Other varieties 5 years old.

Soil: Argilo-limoneux (clay and limestone) soils, very stony.

Pruning Method: double cordon de Royat with 6 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil. Organic wine (certified by Ecocert).