



CHÊNE BLEU

## 2019 ALIOT, IGP VAUCLUSE

### WINERY

Chene Bleu's property is located on the same latitude as Châteauneuf du Pape and nestled in the hills of Les Dentelles de Montmirail, Domaine de la Verrière has the highest elevation in the region at 550-630 meters. The resulting cool nights and late harvest bring desirable 'Northern-Rhône' style freshness to the 'Southern Rhône' rich concentration of fruit and tannin.

### WINE

Our flagship Roussanne-based White, named after Aliot de Montvin, nobleman who in 1427 built a glassblowing workshop on the property. A very structured wine, intended to show remarkable aromatic complexity, texture and aging potential.

### VINEYARDS

17 years old, north facing at 550m.

### VINTAGE NOTES

The winter was unusually mild with balmy temperatures continuing into a dry spring, prompting an early budbreak. However, both April and May saw a cold snap that slowed vine growth and both frost and hail served to cut yields. Although, the cool temperatures were not to last with a sizzling heatwave striking June and lasting through to

July with many grapes suffered from sunburn. It was, fortunately, followed by rains relieving some of the dry conditions. Harvest started in mid September.

### WINEMAKING

XX

### TASTING NOTES

The 2019 Aliot has a pale yellow color with silvery reflections, appearing clear and shiny. It has a delicate scent with hints of white flowers, acacia, verbena, and honey. When tasted, it offers a complex, mineral, and round flavor, with long-lasting aromas. It concludes with a long, salty finish and a touch of bitterness. Pairs well with a creamy poultry dish, red wine-braised rabbit, or a variety of aged cheeses to complement its fresh minerality.



### VINEYARD

Region: Rhône Valley  
Appellation: IGP Vaucluse  
Soil: Limestone marl  
Age/Exposure: XX  
Vine Density: XX  
Eco-Practices: Bee-friendly  
Certifications: Organic certification Ecocert

### WINEMAKING

Varietals: Roussanne 65%, Grenache Blanc 30%  
Marsanne 5%  
Aging: 8 months in demi-muids (500L oak barrels)

### TECHNICAL DETAILS

Yeast: XX  
Alcohol: 14.5%  
Residual Sugar: 0.5 g/L  
Total Acidity: XX  
pH: 3.5

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