



CHÊNE BLEU

## 2022 VIOGNIER, IGP VAUCLUSE

### WINERY

Chêne 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

A striking white that surprises with its ability to juxtapose qualities often seen as contradictory: combining the southern profile of ripe, indulgent fruit with the cooler, more northern freshness associated with our altitude of 550m. Fragrant on the nose and crisp on the palate. A generous, indulgent, and fruity wine, yet fresh.

### VINEYARDS

20 years old, north facing at 550m.

### VINTAGE NOTES

In 2022, Chêne Bleu, like much of the Rhône Valley, experienced severe droughts that hindered the maturation of some Grenache patches. This resulted in the earliest harvest on record. However, the timing of various weather events worked in our favor, and the vineyard's exceptional

location at a high altitude and deep-rooted, old vines largely shielded it from the heat. Grape picking started on September 8th, three weeks ahead of our historical averages. It was the earliest known harvest for the domaine, but still three weeks later than vineyards in the valley, which usually start four to five weeks ahead.

### WINEMAKING

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### TASTING NOTES

The 2022 Viognier features a clear yellow color with multiple silver highlights. The scent is complex, gradually revealing notes of apricots, quince, white flowers, honeysuckle, and fresh almond. The flavor profile is rounded, hinting at rhubarb and white flowers. The finish lingers pleasingly. Can be aged for 4-5 years.



### VINEYARD

Region: Rhône Valley  
Appellation: IGP Vacluse  
Soil: Clay & limestone  
Age/Exposure: XX  
Vine Density: XX  
Eco-Practices: Bee-friendly  
Certifications: Organic certification Ecocert

### WINEMAKING

Varietals: 100% Viognier  
Aging: 8 months in 300L oak barrels

### TECHNICAL DETAILS

Yeast: XX  
Alcohol: 14%  
Residual Sugar: <0.65 g/L  
Total Acidity: XX  
pH: 3.39