



2019 HÉLOÏSE

WINERY

Chêne Bleu's property is nestled in a UNESCO heritage-listed reserve among the diverse flora and fauna at one of the highest elevations in all of Southern Rhône, 2,000 feet above sea level. The remarkable 340-acre estate has functioned as a working vineyard since the Middle Ages. The high-altitude vineyards benefit from warm daytime sun and cool nights allowing a longer, gradual ripening season. The resulting wines embody the aromas and flavor of southern Rhône, together with the finesse and elegance of northern Rhône and the aging potential of the region's finest AOPs.

WINE

The flagship Syrah blend named after the famed philosopher Héloïse d'Argenteuil, brilliant disciple-turned-lover of Pierre Abélard, fearless and forward-thinking. Showcasing the elegance and restraint of cooler-climate Syrah, with some fleshy Grenache and a touch of Roussanne to add floral aromatics.

VINEYARDS

Grenache vines are 40 years old, facing north-west at 530m. Syrah vines are 25 years old, facing south-west at 540m. Pruning method: Single and double cordon de Royat with 5-6 shoots per cordon. The soil consists of clay, limestone, and many stones.

VINTAGE NOTES

The 2019 vintage had an auspicious start with a cold, dry winter and a delayed but ultimately even budburst. Spring was smooth sailing, with successful flowering and fruit set without any threat of mildew. The only meteorological trouble arose from an intense heatwave that swept across most of Europe. However, we were well-prepared for this hot, dry period. By August, we were rewarded with just enough rainfall to prevent the vines from shutting down their growth due to hydric stress, instilling a crucial level of freshness in the grapes. Harvest at Chêne Bleu began on September 18th and lasted until October 12th.

WINEMAKING

The grapes were fully destemmed. Syrah and Grenache underwent a 30-day maceration period in wooden tanks. Malolactic fermentation occurred in barrels. The wine was aged for 17 months in barrels that were either new or one to two years old, with capacities ranging from 228 to 320 liters.

TASTING NOTES

Héloïse is an intense, shiny garnet. It boasts beautiful aromatic intensity with notes of stewed black fruits, violets, and a hint of black olive and pepper. On the palate, it offers freshness, silky texture, and well-integrated tannins. The finish presents a nice aromatic persistence.

VINEYARD

Region:	Rhône Valley
Appellation:	Vaucluse IGP
Soil:	Clay and limestone
Age/Exposure:	Syrah, 25 years old, South-West facing at 540m; Grenache Noir, 40 years old, North-West facing at 530m
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

WINEMAKING

Varietals:	90% Syrah, 7% Grenache, 3% Roussanne
Aging:	17 months in new or 1-2 years old, 228L-320L French oak barrels

TECHNICAL DETAILS

Alcohol:	15%
Residual Sugar:	0.5 g/L
pH:	3.72