



2016 HÉLOÏSE, IGP VAUCLUSE

WINERY

Chene 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 Rhone, 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 AOCs.

WINE

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 winter was cold and very dry. Although the spring was pleasantly mild, it brought little rain. June and July saw soaring temperatures and more dry days, with heavy rains finally easing the dry conditions in mid-July. This led to a bountiful and successful harvest.

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 18 months in barrels that were either new or one to two years old, with capacities ranging from 228 to 320 liters.

TASTING NOTES

The 2016 Héloïse has a deep ruby/purple color to the rim. Rich, concentrated, and focused with plenty of black fruit, smoke, and black pepper. It delivers a ripe mix of black fruit compote, cedar, and spice. A powerful wine, yet well-balanced and structured with fine velvet tannins. The ripe Grenache element shows hints of red fruits among the dark flavors of the Syrah. Rich and lengthy.

VINEYARD

Region: Rhône Valley
Appellation: IGP Vaucluse

Soil: Clay and limestone, and very stony

Age/Exposure: Grenache Noir, 40 years old,

North-West facing at 530m;

Syrah, 25 years old,

South-West facing at 540m;

Eco-Practices: Bee-friendly
Certifications: Organic - Ecocert

WINEMAKING

Varietals: 82% Syrah, 15% Grenache, 3% Roussanne

Aging: 18 months in French oak barrels

TECHNICAL DETAILS

Alcohol: 14%
Residual Sugar: 0.52 g/L
pH: 3.64