



CHÊNE BLEU

2023 VIOGNIER, 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. Grapes are picked up to five weeks later than the surrounding valley floor. 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

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 the altitude of 550m. Fragrant on the nose and crisp on the palate. A generous, indulgent, and fruity wine, yet fresh.

VINEYARDS

Planted in Limestone marl soils on the north facing slopes of Mount Ventoux, at 550m elevation. The vines are single cordon de Royat, with 4 shoots per cordon.

VINTAGE NOTES

The 2023 vintage was intense yet beautifully balanced, with high-quality potential and surprisingly high yields—the third highest on record behind 2022 and 2015. This vintage was full of challenges: climatic surprises ranging from historically dry conditions to downpours and back to drought kept us on our toes, testing our skills and experience. Harvest began on September 13th.

WINEMAKING

Grapes are selected in the vineyards and whole bunch pressed in the cellar. A long maceration of 30 days with no cold settling or malolactic fermentation, and with light batonnage. Aged for 8 months in 300L barrels, 1 or 2 years old.

TASTING NOTES

The 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 6-7 years.

VINEYARD

Region:	Rhône Valley
Appellation:	IGP Vacluse
Vine Age:	20 years
Exposure:	North
Elevation:	550m
Soil:	Clay & limestone
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

WINEMAKING

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

TECHNICAL DETAILS

Alcohol:	13%
Residual Sugar:	<0.5 g/L
pH:	3.45