



CHÊNE BLEU

2022 LE ROSÉ IGP VAUCLUSE



PURPOSE

Our award-winning direct press Le Rosé is made in full respect of Nature, eschewing commonly-used chemical additives and fining agents. Its rich texture, welcome complexity, surprisingly long finish and aging capability indicate a serious food rosé, which appeals to oenophiles and gastronomes, as well as traditional rosé consumers.

VINEYARD NOTES

- Vines:** Grenache noir, over 60 years old, North-West facing at 530m; Mourvèdre, 8 to 10 years old, South-West facing at 540m; Grenache blanc, 5 to 8 years old, North facing at 550m.
- Soil:** Argilo-calcaire (clay and limestone) and very stony.
- Pruning Method:** Single cordon de Royat, 4-5 shoots per cordon and double cordon de Royat, 4-6 shoots per cordon.

VINEYARD MANAGEMENT

No synthetic treatments, to ensure health of vines and soil. Certified Organic (Ecocert), Bee Friendly and HVE 3 (highest tier) sustainable viticulture. Suitable for Vegans.

WINE NOTES

Varietals: Grenache noir (88%), Mourvèdre (10%), Grenache blanc (2%)

Alcohol: 13.5% | **Total Acidity:** 3.6 g/L | **pH:** 3.25 | **Residual Sugar:** <0.5 g/L

TASTING NOTES

- Appearance:** Pale pink, clear with bright tints
- Nose:** Complex yet delicate, blending white fruit and redcurrant aromas with a floral touch.
- Palate:** Balanced, full-bodied and fresh, with aromatic consistency between the nose and the palate. Fleshy and rich.
- Finish:** Long

SERVING SUGGESTIONS

Ideal with seafood and shellfish but also pairs perfectly with lightly spiced dishes, Mediterranean and North African cuisine, summer salads and grilled dishes. Serve lightly chilled at 10-12°C



Certified Organic



Vegan

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