



CHÊNE BLEU

## 2019 RÊVE DE SCIPION, 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

Inspired by "The Dream of Scipio", a treatise by Cicero on the values and choices that drive us. A fragrant, velvety blend of old-vine, high-altitude Grenache, Syrah and young Mourvèdre to showcase elegant aromas of spices as well as red and black fruit.

### VINEYARDS

Grenache noir, over 65 years old, north-west facing at 530m. Syrah, up to 55 years old, south-west facing at 540m. Mourvèdre around 10 years old.

### VINTAGE NOTES

The winter was unusually mild with balmy temperatures continuing into a dry spring, prompting an early budbreak. However, both April and May saw a cold snap that slowed vine growth and both frost and hail served to cut yields. Although, the cool temperatures were not to last with a sizzling heatwave striking June and lasting through to July with many grapes suffered from sunburn. It was, fortunately, followed by rains relieving some of the dry conditions. Harvest started in mid September.

### WINEMAKING

XX

### TASTING NOTES

The 2019 Rêve de Scipion is a deep garnet color. It has a noticeable scent of sweet spice and white pepper. The wine is smooth on the palate, with a durable mouthfeel and fine, elegant tannins. The finish is long and fresh. This wine pairs well with steak, roast game birds, sauteed mushrooms, or a dessert of berries and dark chocolate.



### VINEYARD

Region:	Rhône Valley
Appellation:	IGP Vaucluse
Soil:	Limestone marl
Age/Exposure:	XX
Vine Density:	XX
Eco-Practices:	Bee-friendly
Certifications:	Organic certification Ecocert

### WINEMAKING

Varietals:	Grenache Noir 45%, Syrah 45%, Mourvèdre 10%
Aging:	12 months in barrels

### TECHNICAL DETAILS

Yeast:	XX
Alcohol:	14.5%
Residual Sugar:	<0.5 g/L
Total Acidity:	XX
pH:	3.75

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