



2006 ABÉLARD

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 AOPs.

WINE

The flagship Grenache Blend named after the famed philosopher Pierre Abelard to reflect its forceful, brooding intensity and showcase the opulence and concentration of the old-vine Grenache, with some Syrah to add to the complex structure.

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 had been cold but extremely dry and although spring was pleasingly mild, it brought little in the way of relieving rains. June and July brought sizzling temperatures and more dry days with heavy rains finally alleviating the arid conditions mid-July. The resulting harvest was both generous and successful.

WINEMAKING

The grapes were fully destemmed. The Syrah and Grenache are isolated in wooden tanks for a 30 day maceration period. Malolactic fermentation occurs post fermentation in barrels. The wine was aged for 11 months in barrels that were either new or one to two years old, with capacities ranging from 228 to 320 liters. .

TASTING NOTES

The 2006 Abélard has a deep ruby in color, this wine opens with brooding aromas of ripe blackberry, garrigue, liquorice, and spice. The palate is bold and concentrated, with layered dark fruit, fine-grained tannins, and a structure reminiscent of a premium Châteauneuf-du-Pape. Highaltitude vineyards and a late harvest lend elegance and aromatic lift. Enjoy with roast meats or root vegetables; decant for a few hours before serving.

VINEYARD

Region:	Rhône Valley
Appellation:	Vin de Pays Méditerranée
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

WINEMAKING

Varietals:	80% Grenache Noir, 20% Syrah
Aging:	11 months in either new or 1-2 two years old, 228L-320L barrels French oak barrels

TECHNICAL DETAILS

Alcohol:	15%
Residual Sugar:	2.8 g/L
pH:	3.3