



2019 ABÉLARD

WINERY

Chêne 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 Rhône, 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 60 years old, facing north-west at 530m. Syrah vines are 50 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 2019 vintage had an auspicious start with a cold, dry winter and a delayed but ultimately even budburst. Spring was smooth sailing, with successful flowering and fruit set without any threat of mildew. The only meteorological trouble arose from an intense heatwave that swept across most of Europe. However, we were well-prepared for this hot, dry period. By August, we were rewarded with just enough rainfall to prevent the vines from shutting down their growth due to hydric stress, instilling a crucial level of freshness in the grapes. Harvest at Chêne Bleu began on September 18th and lasted until October 12th.

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

TASTING NOTES

Abélard boasts a ruby-red color with purple reflections. It offers notes of blackberry, pepper, and peony. On the palate, it is velvety, with present tannins and red fruits. s.

VINEYARD

Region:	Rhône Valley
Appellation:	Ventoux AOP
Soil:	Clay and limestone, and very stony
Age/Exposure:	Grenache Noir, 60 years old, North-West facing at 530m; Syrah, 50 years old, South-West facing at 540m;
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

WINEMAKING

Varietals:	98% Grenache Noir, 2% Syrah
Aging:	18 months in either new or 1-2 two years old, 228L-320L barrels French oak barrels

TECHNICAL DETAILS

Alcohol:	14.5%
Residual Sugar:	<0.5 g/L
pH:	3.74