



2024 LE ROSÉ

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 AOPs.

WINE

The 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.

VINEYARDS

Grenache noir, over 60 years old, North-West facing at 530m; Mourvèdre, 8 to 10 years old, South-West facing at 540m; Syrah, 20 to 25 years old, South West facing at 550m.

VINTAGE NOTES

2024 will be remembered, by all means, as a difficult year in the Rhone Valley in general and at Chene Bleu in particular. Dry end of the year 2023 followed by 4 months being three times more humid than the previous years. From June to August, weather conditions were almost perfect giving us the time to take care of our vineyards. Unfortunately, in both September and October, unregular rainfalls complicated the harvest period that lasted from September 19th until October 10th.

WINEMAKING

Direct press method with skin contact at time of pressing for 1.5 hours; very cold fermentation for 5 weeks, 75% in stainless-steel tanks, 25% in French oak barrels

TASTING NOTES

The 2024 Le Rosé enchants with its delicate powder-pink hue, clear and luminous in the glass. Its expressive nose opens with elegant floral notes of rosehip, followed by hints of exotic fruits and ripe peach. On the palate, it strikes a perfect balance between roundness and freshness, revealing layers of white fruits, pomelo, and zesty lemon. A refined minerality lingers on the finish, leaving a pleasant and lasting impression.

VINEYARD

Region: Rhône Valley
Appellation: Vaucluse IGP
Soil: Clay and limestone
Age/Exposure: Grenache Noir, over 60 years old, North-West facing at 530m; Mourvèdre, 8 to 10 years old, South-West facing at 540m; Syrah, 20 to 25 years old, South facing at 550m

Eco-Practices: Bee-friendly

Certifications: Organic certification Ecocert

WINEMAKING

Varietals: 81% Grenache Noir, 17% Mourvèdre, 2% Syrah
Aging: 5 months; 25% in French oak barrels, 75% in stainless steel

TECHNICAL DETAILS

Alcohol: 13.5%
Residual Sugar: 3.5 g/L
pH: 3.31