



CHÊNE BLEU

2018 HÉLOÏSE

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 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 Syrah blend named after the famed philosopher Héloïse d'Argenteuil, brilliant disciple-turned-lover of Pierre Abélard, fearless and forward-thinking. Showcasing the elegance and restraint of cooler-climate Syrah, and a touch of Roussanne to add floral aromatics.

VINEYARDS

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 year had three distinct phases: consistent rainfall in spring/early summer, severe mid-summer drought, and warm, sunny late summer.

A mild, dry autumn and winter lasted until March 2018, followed by three months of persistent rain. The Mistral wind-aided vine ventilation and budding.

Rain ceased in late June, leading to ideal hot, dry conditions from July 1st to harvest. A mid-August rainfall refreshed the vines. At Chêne Bleu, harvest ran from September 20th to October 12th.

WINEMAKING

The grapes were fully destemmed. The Syrah underwent a 30-day maceration period in wooden tanks. Malolactic fermentation occurred in barrels. The wine was aged for 17 months in barrels that were either new or one to two years old, with capacities ranging from 228 to 320 liters.

TASTING NOTES

Héloïse is deep red in color. It boasts a beautiful aromatic intensity with notes of dried flowers, olive, and white pepper. On the palate, fine tannins and smoothness combine with sweet spices and licorice, creating an elegant profile. The finish offers a nice aromatic persistence.



VINEYARD

Region:	Rhône Valley
Appellation:	Vaucluse IGP
Soil:	Clay and limestone, and very stony
Age/Exposure:	25 years old, South-West facing at 540m
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

WINEMAKING

Varietals:	97% Syrah, 3% Roussanne
Aging:	17 months in new or 1-2 years old, 228L-320L French oak barrels

TECHNICAL DETAILS

Alcohol:	15%
Residual Sugar:	0.5 g/L
pH:	3.70

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