



2023 ALIOT

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 flagship white blend, named after Aliot de Montvin, nobleman who in 1427 built a glassblowing workshop on the property. A very structured wine, intended to show remarkable aromatic complexity, texture and aging potential.

VINEYARDS

Planted in Limestone marl soils on the north facing slopes of Mount Ventoux, at 550m elevation. The vines are single cordon de Royat, with 4 to 5 shoots per cordon.

VINTAGE NOTES

The 2023 vintage was intense yet beautifully balanced, with high-quality potential and surprisingly high yields— the third highest on record behind 2022 and 2015. This vintage was full of challenges: climatic surprises ranging from historically dry conditions to downpours and back to drought kept us on our toes, testing our skills and experience. Harvest began on September 13th.

WINEMAKING

Grapes are selected in the vineyard, and whole bunch pressed in the cellar. A long maceration of 30 days with no cold settling or malolactic fermentation, and with light batonnage. Aged for 9 months in 500L French oak barrels, either new or 1 or 2 times used.

TASTING NOTES

Aliot has a pale yellow color with silvery reflections, appearing clear and shiny. It has a delicate scent with hints of white flowers, acacia, verbena, and honey. When tasted, it offers a complex, mineral, and round flavor, with long-lasting aromas. It concludes with a long, salty finish and a touch of bitterness. Pairs well with a creamy poultry dish, red wine-braised rabbit, or a variety of aged cheeses to complement its fresh minerality.

VINEYARD

Region:	Rhône Valley
Appellation:	Ventoux AOP
Vine Age:	20+ years old
Exposure:	North
Elevation:	550m
Soil:	Limestone marl
Eco-Practices:	Bee-friendly
Certifications:	Organic - Ecocert

WINEMAKING

Varietals:	49% Roussanne, 25% Marsanne, 26% Grenache Blanc
Aging:	9 months in either new, or 1-3 years old, demi-muids (500L French oak barrels)

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%
Total Acidity:	3.32 g/L
pH:	3.44