



## 2022 ALIOT

### 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. 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

In 2022, like much of the Rhône Valley, Chêne Bleu experienced intense periods of drought. This hindered the maturation of certain Grenache patches and led to the earliest harvest on record. Despite these challenges, we were fortunate with the timing of specific weather events. The vineyard's exceptional high-altitude location and deep-rooted old vines largely shielded it from the heat. Grape picking commenced on September 8th, three weeks earlier than our historical average. While this marks the earliest known harvest for our domaine, it occurred three weeks later than vineyards in the valley (typically four to five weeks later).

### WINEMAKING

Grapes are selected in the vineyard, and whole bunch pressed in the cellar. A long fermentation of 30 days with no cold settling or malolactic fermentation, and with light batonnage. Aged for 8 months in 500L French oak barrels, either new or 1 or 2 times used.

### TASTING NOTES

The 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.



### 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:	56% Grenache Blanc, 38% Roussanne, 6% Clairette
Aging:	8 months in either new, or 1-2 years old, demi-muids (500L French oak barrels)

### TECHNICAL DETAILS

Alcohol:	13.5%
Residual Sugar:	<0.5 g/L
pH:	3.6