



## 2025 LE ROSÉ

### 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. 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.

### VINTAGE NOTES

Early 2025 suggested a large crop, but August heat and drought shrank berries, especially whites. Heavy September rains (about 30% of the year's total) raised dilution and grey mold risks, prompting a Precision Picking Plan with leaf thinning and added vineyard labor. Despite some losses, yields ended 25% above 2024, back to historical averages. With lower sugars and potential alcohol in the top reds, the vintage is shaping up as one of the estate's most compelling.

### 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 wine is a clear, pale pink with silver reflections. It has a delicate yet expressive aroma of firm white fruits and rose. The taste is well-balanced, both round and fresh, with flavors of fruit, pomegranate, white core/seed fruit and a hint of floral notes. It finishes with a pleasant, lasting minerality.

### 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
Eco-Practices:	Bee-friendly
Certifications:	Organic certification Ecocert

### WINEMAKING

Varietals:	91% Grenache Noir, 9% Mourvèdre
Aging:	4 months; 25% in French oak barrels, 75% in stainless steel

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%
Total Acidity:	4.5 g/L
pH:	3.25