



CHÊNE BLEU

## 2022 RÊVE DE SCIPION

### 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

Inspired by "The Dream of Scipio", a treatise by Cicero on the values and choices that drive us. A fragrant, velvety blend of old-vine, high-altitude Grenache, Syrah and young Mourvèdre to showcase elegant aromas of spices as well as red and black fruit.

### VINEYARDS

Grenache noir, over 65 years old, north-west facing at 530m. Syrah, up to 55 years old, south-west facing at 540m. Mourvèdre around 10 years old. The vines are single and double cordon de Royat, with 5-6 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

Full destemming. Mourvèdre is loaded in wooden tanks; Syrah and Grenache in stainless steel tanks. Long maceration for 30 days with light pumpovers. Aged for 6 months in concrete tanks followed by 12 months in 4-6 year old French oak barrels.

### TASTING NOTES

The Rêve de Scipion displays a deep garnet color. Its bouquet reveals vibrant red fruits, spices, and smoky notes. The wine glides smoothly across the palate, offering a persistent mouthfeel and refined, elegant tannins. The finish is long and harmonious.



### VINEYARD

**Region:** Rhône Valley  
**Appellation:** Ventoux AOP  
**Vine Age:** 65, 55, 10 years  
**Exposure:** Northwest; Southwest  
**Elevation:** 530-540m  
**Soil:** Limestone marl  
**Eco-Practices:** Bee-friendly  
**Certifications:** Organic - Ecocert

### WINEMAKING

**Varietals:** 75% Syrah - 22% Grenache - 3% Mourvèdre  
**Aging:** 12 months in 4-6 year old French oak barrels

### TECHNICAL DETAILS

**Yeast:** Native  
**Alcohol:** 13.5%  
**Total Acidity:** 3.28 g/L  
**pH:** 3.49

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