



## CHÊNE BLEU

### ALLOT 2015

#### TASTING NOTES

Appearance: A beautiful golden yellow, bright and clear.

Nose: Rich and complex with notes of lemongrass, toasted almonds and sweet, buttery brioche.

Palate: Fresh, elegant and refined with hints of acidity and a light minerality. Touches of lime. Full-bodied with vanilla notes.

Finish: Intense and long.

#### SERVING SUGGESTIONS

Burgundy-style white, pairs beautifully with salmon or poultry in cream sauce, pâté and distinctive French cheese. Serve lightly chilled at 14 °C.

Ageing potential: 5-6 years.

#### SPECIFICATIONS

Varieties: Roussanne (65%), Grenache blanc (30%), Marsanne (5%), touch of Viognier

Alcohol: 14%

pH: 3.4

Total acidity: 3.9 g/l (as sulphuric), 5.9 g/l (as tartaric)

Residual sugar: 1.8 g/l, still wine

Oak-aged: 8 months in "demi-muids"

#### VINEYARD NOTES

Vines: 13 years old, north facing at 550 m

Soil: argilo-calcaire (clay and limestone) and very stony

Pruning method: single cordon de Royat, 4 shoots per cordon

*No synthetic treatments used.*