



## CHÈNE BLEU

### ASTRALABE BLANC 2019

#### TASTING NOTES

Appearance: Pale yellow with lemon tints

Nose: Fresh, complex and aromatic with floral notes and hints of white peach

Palate: Full-bodied with refreshing acidity, notes of peach and white pears, rich mouth-feel

Finish: Long and aromatic.

#### SERVING SUGGESTIONS

A full-bodied, generous, fruity wine. Pairs perfectly with seasonal dishes (including fish, shellfish and white meat). Ideal with Mediterranean cuisine or mixed salads.

Ageing potential: 2-5 years.

#### SPECIFICATIONS

Varieties: Grenache Blanc (55%), Rolle (20%), Clairette (10%), Roussanne (10%), Viognier (5%).

Alcohol: 13%

pH: 3.4

Total acidity: 2.1 g/l (as sulphuric), 3.2 g/l (as tartaric)

Residual sugar: < 0/5 g/l, still wine

#### VINEYARD NOTES

Vines: Blend of Grenache Blanc, Roussanne and Viognier, all at least 18 years old, and other younger varieties, North-West facing at 540m.

Soil: Argilo-calcaire (clay and limestone), very stony.

Pruning method: Single cordon de Royat, 5 shoots per cordon.



*Organic wine (Ecocert)*