



CHÊNE BLEU

SCIPIO 2016

TASTING NOTES

Appearance: An intense, bold garnet color

Nose: Rich, complex, slightly spicy, with notes of dark chocolate and red fruits.

Palate: Smooth and full-bodied, with bold flavors and fruit.

Fine, subtle tannins.

Finish: Long and lingering.

SERVING SUGGESTIONS

A generous, gourmand and fruity wine. Pairs perfectly with red meat, roasted vegetables, cheese and Mediterranean cuisine.

Ageing potential: 10-12 years.

SPECIFICATIONS

Varieties: Grenache noir (45%), Syrah (40%), Mourvèdre (15%)

Alcohol: 14%

pH: 3.7

Total acidity: 3.0 g/l (as sulfuric), 4.69 g/l (as tartaric)

Residual sugar: < 0.5 g/l, still wine

Barrel-aged: 6 months

VINEYARD NOTES

Vines: Grenache, over 45 years old, north-west facing at 530m. Syrah, 40 years old, south-west facing at 540m. Mourvèdre, less than 10 years old.

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

Pruning method: Double cordon de Royat, 6 shoots per cordon.



Organic wine - ECOCERT