



## CHÊNE BLEU

### ABÉLARD 2006

#### TASTING NOTES

Appearance: A very deep ruby.

Nose: Abélard's rich brooding character lifts from the glass, showing ripe blackberry, garrigue, liquorice and spice.

Palate: Intense and concentrated. Layered fruit (blackberry and morello cherry) with plenty of spice. The fine-grained tannins give welcome structure. Like premium cuvée Châteauneufs, it is elegant and powerful, with a masculine profile. But the high altitude vineyards and late harvest add distinctive character and perfume.

Finish: Warm and lengthy.

#### SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and root vegetables. Decant for several hours and serve at room temperature. Ageing potential: 15-20 years.

#### SPECS

Varieties: Grenache 80 %, Syrah 20 %

Alcohol: 15 %

pH: 3.3

Total acidity: 3.2 g/l (as sulphuric); 4.8 g/l (as tartaric)

Residual sugar: Dry, 2.8 g/l

Yield: 27 hl/ha

Barrel-aged: 11 months in fine French oak.

#### VINEYARD NOTES

Vines: Grenache, 45 years old, north-west facing at 530m. Syrah, 30 years old, south-west facing at 540m.

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

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

*Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil.*