



CHÈNE BLEU

SCIPIO 2015

TASTING NOTES

Appearance: An intense, bold garnet colour.

Nose: Rich, complex, peppery, with notes of torrefaction, mocha and ripe red fruits.

Palate: Smooth and full-bodied, fruity with a touch of acidity.

Fine, masked 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 (60%), Syrah (25%), Mourvèdre (15%)

Alcohol: 14%

pH: 3.7

Total acidity: 3.32 g/l (as sulphuric), 5.19 g/l (as tartaric)

Residual sugar: 0.6 g/l, still wine

Barrel-aged: 6 to 8 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.

No synthetic treatments used.

