



ABÉLARD 2013



PURPOSE

Flagship Grenache Blend named after the famed Philosopher Pierre Abelard to reflect its forceful, brooding intensity and showcase the opulence and concentration of our old-vine Grenache, with some Syrah to add to the complex structure.

TASTING NOTES

Appearance: A deep, brilliant garnet.

Nose: Notes of fine spice and white pepper with ripe black cherries.

Palate: Smooth and silky with ripe red fruits and velvety tannins.

Finish: Long and smooth.

Aging potential: 15-20 years.

SERVING SUGGESTIONS

Gamey meats like venison, or beef and lamb, and roasted vegetables. A good match for spicy dishes, salty cheeses. Decant for 2-3 hours, serve at room temperature or cooler.

SPECIFICATIONS

Varieties : Grenache noir (85%), Syrah (15%)

Alcohol: 14% | pH: 3.7

Total acidity: 3.3 g/l (as sulfuric), 5.1 g/l (as tartaric)

Residual sugar: 0.6 g/l, still wine

Barrel-aged: 18 months

VINEYARD NOTES

Vines: Grenaches noir, over 60 years old, north-west facing at 530m. Syrah, over 50 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.

VINEYARD MANAGEMENT

No synthetic treatments, to ensure health of vines and soil.