

ABÉLARD 2007



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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. Blackberry and morello cherries, spice and silky tannins that bring structure and depth. Elegant and powerful and, ultimately, distinctly masculine.

Finish: Ample and lengthy

SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and roasted vegetables. Decant for several hours and serve at room temperature.

Ageing potential: 15-20 ans. Can be enjoyed after about 3 years or kept.

SPECIFICATIONS

Varieties: Grenache 90%, Syrah 10%

Alcohol: 14.5%

pH: 3.6

Total acidity: 3.6 g/l (as sulphuric), 5.5g/l (as tartaric)

Residual sugar: 2.3 g/l, still wine.

Barrel-aged: 11 months in fine French oak.

VINEYARD NOTES

Vines: Grenache, over 40 years old, north-west facing, 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.