

ABÉLARD 2010



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TASTING NOTES

Appearance: A very deep, brilliant garnet.

Nose: Abélard's rich brooding character lifts from the glass, showing ripe red fruit, black cherry and notes of sweet spice and mocha.

Palate: Rich and concentrated. Spice and silky tannins bring structure and depth.

Finish: Ample and lengthy.

SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and roasted vegetables. Decant for 2-3 hours and serve at room temperature.

SPECIFICATIONS

Varieties: Grenache 85%, Syrah 15%

Alcohol: 14.5%

pH: 3.8

Total acidity: 2.8 g/l (as sulphuric), 4.3g/l (as tartaric)

Residual sugar: 0.5 g/l, still wine.

Barrel-aged: 18 months in French oak.

VINEYARD NOTES

Vines: Grenache, over 40 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.