



CHÊNE BLEU

ASTRALABE 2010

TASTING NOTES

Appearance : deep brilliant garnet

Nose : rich and complex, peppery, with notes of ripe black fruits.

Palate : smooth, round and velvety, with good fruit and acidity.

Finish : ample and long.

FOOD PAIRING SUGGESTIONS

Will pair perfectly with red meat, chicken, grilled fish and mediterranean cuisine.

Ageing Potential: 8-10 years.

SPECIFICATIONS

Varieties : Grenache noir (70%), Syrah (30%)

Alcohol : 14.5%

pH : 3.8

Acidity : 2.74 g/l (as sulphuric), 4.19 g/l (as tartaric)

Residual Sugar : 1.1 g/l, still wine

Barrel Aged : 6 months

VINEYARD NOTES

Vines : grenache noir, over 40 years old north-west facing, at 530m, syrah over 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.

No synthetic treatments used.

