



CHÊNE BLEU

ASTRALABE 2013

TASTING NOTES

Appearance : deep, brilliant garnet

Nose : rich and complex, peppery, with ripe blueberry and black fruits and a touch of dried fig.

Palate : smooth, 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.

SPECIFICATIONS

Varieties : Grenache noir (75%), Syrah (25%)

Alcohol : 14%

pH : 3.7

Acidity : 3.11 g/l (as sulphuric), 4.76 g/l (as tartaric)

Residual Sugar : 0.5 g/l, still wine

Barrel-aged : 25% of the blend aged for 6 months in "foudres"

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.

