



# CHÊNE BLEU

## ABÉLARD 2011

### TASTING NOTES

Appearance: Deep, brilliant garnet.

Nose: Intense with notes of black cherry, plum and liquorice, mixed with hints of torrefaction and fine spices.

Palate: Powerful, full-bodied, with velvety tannins. Notes of cocoa and mocha, mixed with hints of dark fruits.

Finish: Long aromatic finish, with hints of spices and plums.

### SERVING SUGGESTIONS

Enjoy with roast beef, venison, duck and roasted vegetables. Decant for 2-3 hours and serve at room temperature. Aging potential: 15-20 years.

### SPECIFICATIONS

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

Alcohol: 15%

pH: 3.8

Total acidity: 3.0 g/l (as sulphuric), 4.6 g/l (as tartaric)

Residual sugar: 1.7 g/l, still wine

Barrel-aged: 18 months

### 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.

*No synthetic treatments used.*