



CHÊNE BLEU

ALIOT 2014

TASTING NOTES

Appearance: A beautiful golden yellow; bright and clear, with golden reflections.

Nose: Rich and complex with subtle notes of lime, star anise, toasted almonds, warm brioche and honey.

Palate: Surprising acidity with abundant elegance, finesse and minerality. Citrus notes and hints of brioche.

Finish: Intense and long

SERVING SUGGESTIONS

Burgundy-style white, pairs beautifully with salmon or poultry in white sauce, pâté and traditional French cheese. Serve lightly chilled at 14°C. Aging potential: 5-6 years.

SPECIFICATIONS

Varieties: Roussanne (65%), Grenache blanc (30%), Marsanne (5%), touch of Viognier

Alcohol: 13%

pH: 3.3

Total acidity: 4.2 g/l (as sulphuric), 6.4 g/l (as tartaric)

Residual sugar: 0.8 g/l, still wine

Oak-aged: 8 months in "demi-muids"

VINEYARD NOTES

Vines: 11 years old, north facing at 550m.

Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 4 shoots per cordon.

No synthetic treatments used.