



CHÊNE BLEU

ASTRALABE 2015

TASTING NOTES

Appearance : deep, intense garnet with hints of mahogany.

Nose : rich and complex, with notes of black fruit, spice, and mocha.

Palate : velvety tannins, fruity and supple. Well rounded and full bodied.

Finish : aromatic and long.

FOOD PAIRING SUGGESTIONS

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

SPECIFICATIONS

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

Alcohol : 14 %

pH : 3.8

Acidity : 2.77 g/l (as sulphuric), 4.24 g/l (as tartaric)

Residual Sugar : 0.8 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.

