



CHÊNE BLEU

LE ROSÉ 2018

TASTING NOTES

Appearance: Pale pink, clear with bright tints.

Nose: Rich and intense. Notes of raspberry and redcurrant mixed with touches of grapefruit and lime. Floral hints.

Palate: Balanced and fresh, both rich and elegant with a pleasant fruitiness

Finish: Long citrus notes.

SERVING SUGGESTIONS

Ideal with seafood and shellfish, but also a perfect accompaniment to lightly spiced dishes, summer salads, or tender lamb. Serve at 14°C. Aging potential: 3 years.

SPECIFICATIONS

Varieties: Grenache noir (62%), Syrah (16%), Cinsault (5%), Mourvèdre (8%), Rolle (9%)

Alcohol: 13.5%

pH: 3.4

Total Acidity: 3.3 g/l (as sulphuric), 5.6 g/l (as tartaric)

Residual sugar: 1.9 g/l, still wine.

Closure: Screwcap to preserve freshness and purity for up to 3 years

VINEYARD NOTES

Vines: Grenache noir, between 15 and 65 years old, North-West facing at 530m. Syrah, between 15 and 45 years old, South-West facing at 540m. Other varieties 8 years old.

Soil: argilo-limoneux (clay and limestone), very stony.

Pruning method: single cordon de Royat with 5 shoots per cordon, double cordon de Royat with 6 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil. Organic wine (certified by Ecocert).