



CHÊNE BLEU

LE ROSÉ 2019

TASTING NOTES

Appearance: Pale pink, clear and bright.

Nose: Rich and aromatic. Hints of small red fruits with grapefruit, orange zest and floral aromas.

Palate: Elegant, rich and fresh with balanced acidity.

Finish: Long with lingering citrus notes

SERVING SUGGESTIONS

Ideal with seafood and shellfish but also pairs perfectly with lightly spiced dishes, summer salads or tender lamb. Serve lightly chilled at 14°C.

Ageing potential: 3 years.

SPECIFICATIONS

Varieties: Grenache Noir (60%), Syrah (15%), Cinsault (5%), Mourvèdre (8%), Rolle (12%)

Alcohol: 13%

pH: 3.9

Total acidity: 3.9 g/l (as sulphuric), 6.0 g/l (as tartaric)

Residual sugar: 2.2 g/l, still wine

Closure: Screwcap to protect freshness and purity of fruit for up to 3 years

VINEYARD NOTES

Vines: Grenache Noir, 20 to 70 years old, North-West facing at 530m. Syrah, 20 to 50 years old, South-West facing at 540m. Other varieties at least 10 years old.

Soil: Argilo-limoneux and very stony

Pruning method: Single cordon de Royat, 5 shoots per cordon and double cordon de Royat, 6 shoots per cordon.

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