

HÉLOÏSE 2006



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TASTING NOTES

Appearance: Deep ruby/purple colour to the rim.

Nose: Rich, concentrated and focused with plenty of black fruit, smoke and black pepper, delivering a ripe mass of black fruit compote, cedar and spice.

Palate: A powerful wine, yet well balanced and structured with fine velvet tannins.

The ripe Grenache element gives glimpses of red fruits amongst the dark flavours of the Syrah.

Finish: Rich and lengthy.

SERVING SUGGESTIONS

A generous and intense wine with strong ageing potential, it is ideally suited to be enjoyed with lamb, red meat and roasted vegetables. Decant for several hours and serve at room temperature. Ageing potential: 7-10 years.

SPECS

Varieties: Syrah 65 %, Grenache 30 %, Viognier 5 %

Alcohol: 15 % ;

pH: 3.3

Total acidity: 3.2 g/l (as sulphuric); 4.8 g/l (as tartaric)

Residual sugar: dry, 2.6 g/l

Oak aged: 11 months

VINEYARD NOTES

Vines: Grenache, 40 years old, north-west facing at 530m. Syrah, 25 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.

Fruit management: exacting bunch thinning near the end of *véraison* to ensure even fruit ripeness.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil.