



## 2009 HÉLOÏSE

### STORY OF HÉLOÏSE

Héloïse and Abélard (our other flagship red wine) are one of history's most celebrated couples, known for their intellectual brilliance, passionate love affair, eloquent letters and the tragedy that cruelly separated them. Sometimes referred to as "the Romeo and Juliet of France," they were actually far more complex and accomplished individuals, and their love spanned many decades during the Middle Ages until the end of their lives, making it a symbol of enduring romantic love. The perfumed, intense but restrained character of this Syrah blend reminded us of Héloïse, whose intellect was matched by passion which, though bridled, never died.

### VINEYARD NOTES

Varietals: 60% Syrah, 36% Grenache, 4% Viognier  
Appellation: Vin de Pays du Vaucluse  
Age of Vines: Grenache 45-plus years; Syrah 30-plus years  
Size of Vineyards: 30 hectares (74 acres) under cultivation  
Exposure & Elevation: Grenache northwest; Syrah southwest; 540 meters (1,771 feet)  
Density: 4,200 vines/hectare (1,700 vines/acre)  
Soil: Clay and limestone, very stony  
Pruning Method: Double cordon de Royat, 6 shoots per cordon  
Viticulture: Organic and biodynamic practices  
Harvest Dates: September 21-October 8  
Yields: 18 hl/ha (1.33 tons/acre)

### 2009 VINTAGE NOTES

A very cold winter with five times the normal amount of snowfall, contrasted a very hot summer, resulting in much riper fruit than usual.

### WINE NOTES

Fermentation: In wooden tanks, with skin maceration for 5 weeks; 100% malolactic  
Barrel-Aged: 16 months in mix of old and new French oak from various coopers, primarily 228-liter (60-gallon) barrels with medium and medium-plus toast; plus 12 months in concrete tanks  
Fining & Filtration: Unfined, unfiltered  
Bottle-Aged: 2 years  
Alcohol: 15%  
Aging Potential: 7-10 years  
Winemaker: Jean-Louis Gallucci  
Cases Imported: 500 6/750ml

### TASTING NOTES

Appearance: Deep ruby red  
Nose: Concentrated and rich, with notes of mocha, vanilla, toasted almonds and truffle  
Palate: Rich and concentrated; full-bodied with silky tannins and notes of ripe, red fruits; a long and rich finish

### SERVING SUGGESTIONS

A generous and intense wine, Héloïse is ideally suited to enjoy with lamb, red meat and roasted vegetables. Decant for several hours and serve at room temperature.