



CHÊNE BLEU

## 2012 VIOGNIER



### VINEYARD NOTES

Varietals: 96% Viognier, 4% White Grenache

Appellation: IGP Indication Géographique Protégée (formerly Vin de Pays) Vaucluse

Age of Vines: Planted in 2000 & 2001

Size of Vineyard: Estate vineyard; a total of approximately 30 hectares are under cultivation (74 acres) at Chêne Bleu, from which all the wines are produced.

Exposure & Elevation: Northwest-facing slope; 550 meters (1,804 feet)

Density: 4,200 vines/hectare (1,700 vines/acre)

Soil: Clay and limestone, very stony

Pruning: Single cordon de Royat, 4 shoots per cordon

Viticulture: Organic and biodynamic practices

Yields: 28 hectoliters per hectare

### 2012 VINTAGE NOTES

Winter was very cold, followed by a cool spring with a great deal of rain. July continued cool, but August was very hot. September and October were temperate, providing perfect harvest weather. Harvest was completed in one day, on September 28, right on time.

### WINE NOTES

Fermentation: Cold fermentation (16°C/61°F) in Demi-muids (600-liter or 159-gallon barrels); short, cold maceration on skins for just 2 hours, then direct to press

Barrel-aged: Seven months in oak barrels; mix of old and new French oak from various coopers, primarily 228-liter (60-gallon) barrels with medium and medium-plus toast

Fining & Filtration: Green pea fining (no PVPP)

Bottle-aged: Six months

Alcohol: 14%

Aging Potential: 4-5 years

Winemaker: Jean-Louis Gallucci

Cases Produced: 300 6/750ml

### TASTING NOTES

Appearance: Reflective golden yellow

Nose: Intense aromas of stone fruit, with notes of brioche and dried apricot

Palate: Round, rich palate balancing fruit and freshness; long finish

### SERVING SUGGESTIONS

“Vin de plaisir” to drink as an apéritif; ideal with poultry, white fish in cream sauce or with blue cheese; serve lightly chilled (14°C/57°F)