



CHÊNE BLEU



2010 ALIOT

STORY OF ALIOT

Aliot de Montvin was an artisan glassblower of noble birth who named the estate “La Verrière,” or “The Glassblowing Workshop,” in 1427. By this time, vines had been grown on the slopes of the Dentelles for as many as four centuries during the Middle Ages. This wine is named in recognition of the artisan who named our estate so long ago.

VINEYARD NOTES

Varietals: 65% Roussanne, 30% White Grenache, 5% Marsanne, touch of Viognier
Appellation: Vin de Pays du Vaucluse
Age of Vines: Planted in 2000 & 2001
Size of Vineyard: Estate vineyard, 30 hectares under cultivation (74 acres)
Exposure & Elevation: Northwest-facing slope; 550 meters (1,804 feet)
Density: 4,800 vines/hectare (1,943 vines/acre)
Soil: Clay and limestone, very stony
Pruning Method: Double cordon de Royat, 4 shoots per cordon
Viticulture: Organic and biodynamic practices
Yields: 22 hl/ha (1.63 tons/acre)

2010 VINTAGE NOTES

A very cold and dry winter with a great deal of wind and frost. Rainy spring was followed by a hot summer. Harvest at the end of September, one week later than the regular season, with clear and sunny weather, no rain in sight. A fresh and fruity vintage.

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: 6-8 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); tangential filtration
Bottle-aged: 1-2 years
Alcohol: 14%
Aging Potential: 5-6 years
Winemaker: Jean-Louis Gallucci
Cases Imported: 45 6/750ml

TASTING NOTES

Appearance: Shiny straw-yellow with hints of gold
Nose: Powerful and aromatically expressive, peach and pear notes, with fresh pineapple
Palate: Fruity sweetness, fresh flavors of stone fruits mixed with a touch of grapefruit; finish is ample and sustained

SERVING SUGGESTIONS

Ideally paired with foods such as salmon or poultry in cream sauce, paté and characterful French cheeses. Serve lightly chilled (14°C/57°F)

SUGGESTED RETAIL

\$84.99