



CHÊNE BLEU

# 2015 ALIOT



Certified Organic    Vegan

## STORY OF ALIOT

Aliot de Montvin was an artisan glassblower of noble birth who named the estate “La Verrière” (meaning “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% Grenache Blanc, 5% Marsanne, touch of Viognier

**Appellation:** IGP Vaucluse

**Age of Vines:** 13 years

**Size of Vineyard:** 30 hectares (74 acres) under cultivation

**Exposure & Elevation:** northwest facing slope; 550 meters (1,804 feet)

**Density:** 4,800 vines/hectare (1,943 vines/acre)

**Soils:** Clay and limestone, very stony

**Pruning Method:** Single-cordon de Royat, 4 shoots per cordon

**Viticulture:** Organic and biodynamic practices

## VINTAGE REPORT

It is rare for so many positive factors to converge and create such ideal ripening conditions. 2015 was both a stellar and abundant vintage for grapes in the Rhone. The harvest was wonderfully ripe and full, and picking started around a week earlier than usual this year, on the 21st September. Chene Bleu’s pronounced altitude (on avg 550m/1800ft ) creates an extreme temperature differential between day and night, which allows the grapes to ripen more slowly (with better flavor development and higher acidity) and pushes the harvest out to up to a month later than in the valleys below.

## WINE NOTES

**Fermentation:** Cold fermentation (16 C) 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

**Bottle-Aged:** 1-2 years

**Alcohol:** 14%

**Aging Potential:** 5-6 years

## TASTING NOTES

**Appearance:** A beautiful golden yellow, bright and clear

**Nose:** Rich and complex with notes of lemongrass, toasted almonds and sweet, buttery brioche

**Palate:** Fresh, elegant and refined with hints of acidity and a light minerality. Touches of lime. Full-bodied with vanilla notes. Intense and long finish

## 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).

**WILSON DANIELS** SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com