

Héloïse IGP Vaucluse 2016

ONIVINO PRODUCT TECHNICAL SHEET

A flagship Syrah-based blend named after the philosopher **Héloïse d'Argenteuil** — brilliant, fearless, and forward-thinking. This wine mirrors her grace and depth, highlighting the elegance and restraint of high-altitude Syrah, supported by the roundness of Grenache and a delicate touch of Roussanne that adds floral lift and aromatic finesse.

Type of wine: Red – Certified Organic

Grape varieties: Syrah (82%), Grenache Noir (15%), Roussanne (3%)

TECHNICAL FEATURES

Vineyard:

- Syrah vines over 50 years old, southwest-facing at 540 m
- Grenache vines over 60 years old, northwest-facing at 530 m

Soil: Limestone marl (clay and limestone), very stony

Pruning system: Single and double Cordon de Royat, 5–6 shoots per arm

Vinification: Barrel-aged for 18 months in French oak barrels

Alcohol: 14%

pH: 3.64

Residual sugar: 0.52 g/l – still wine

TASTING NOTES

Colour: Deep, brilliant garnet red

Nose: Intense aromas of wild strawberry and violet

Palate: Fine, velvety texture with elegant red fruit flavours

Finish: Taut and fresh, marked by vibrant fruit tension

Aging potential: Up to 10 years

PAIRINGS

A generous and refined blend with strong aging potential, ideal with roast poultry and confit vegetables or moderately matured goat cheese.

Decant for at least 1 hour before serving. Serve at **room temperature**.

FORMAT & PRICING

Format: 750 ml – 6 bottles per case

- **Private client:** \$190.53 / bottle – **Investment of \$1,143.18**
- **Licensee:** \$171.64 / bottle – **Investment of \$1,029.84**