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2022. Here, water is gold. An extreme vintage. Marked by searing temperatures and a historic – and disheartening – drought. You don't need to be an expert to understand that when water is lacking, life begins to fade. The vines drew from the deepest layers of the soil – and from within themselves – the strength to endure. In hardship, they yielded only a few grapes. The texture bears the imprint of this struggle. Dense and tightly wound, the wine needs time to breathe – air to fully reveal itself.

Blend: 85% Syrah, 15% Grenache.

This cuvée comes from the blending of two parcels:

The Devens parcel, highlighted here, is extremely demanding for the vines. It is home to Syrah vines that struggle deep below the surface to capture water and nutrients. The soil is made up of limestone fragments and scree over limestone bedrock. This extreme stoniness forces the roots downward, and at 400 meters above sea level, the vines draw out the very essence of the soil.

To temper this (overly) Mediterranean character, gentle Grenache from Saint

Martin – grown on deeper, more resilient soils – is blended in at 15% of the volume. The result is a cuvée built for aging, one that will keep the secret of this ahead-of-its-time vintage for years to come.

**Vinification:** fermented in concrete vats, then underwent malolactic fermentation in old demi-muids. The Grenache remained in stainless steel tanks.

