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A F F A V I G N E F F L U V E S U S
G R U B I S R E G A L B E A U S A Y
R O T O N O R D E T T E U Q I T E R
I I H
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U B O U T E I L L E B L A N C D E N
R O L V E R R E T T E L O I V A O A
E I E I R I S P E N R O C D E N N C
B S I B F E
I S L R R O I L G R R H I N O E A E
O O N E O L L E R A C C A I C S G N
L N O R S E L R A R I A N E H E E O
O M B R E T E
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I R E M O N T A G N E F E U I L L E

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I G P V A U C L U S E



2024 Vintage

The 2024 vintage in the Northern Luberon was fairly typical, yet marked by some of the hallmarks of today's changing climate: wet conditions, generally mild temperatures, and strong contrasts throughout the season.

Winter was relatively cold and at times dry, while both spring and autumn were notably rainy. Frost struck in early April, although our vineyards' elevation provided valuable protection, with the humid valley floors suffering the most. The cool, damp spring affected flowering, resulting in significant differences in ripeness by the end of August.

September brought heavy rainfall (over 150 mm in total), accompanied by unusually low temperatures (down to 5°C at daybreak). The foliage was damaged, leading to slow, uneven and uncertain ripening. Patience, hope, and a fair amount of stress accompanied the harvest.

Fortunately, rainy spells were quickly followed by sunshine and enough wind to dry the vineyards and restore healthy conditions.

Summer itself was pleasantly warm, without excessive heat or severe water stress. Overall, it was a vintage that truly reflects the Luberon: a rapid alternation between sunshine and weather fronts, with the characteristically pleasant temperatures of Provence.

Blend: 100% Sciaccarello – first harvest

This wine is a blend of fruit from two vineyard parcels.

The **Devens** parcel, highlighted in this cuvée, is an exceptionally challenging site for the vines. Here, the vines struggle deep underground to access water and nutrients. The soil is composed of fractured limestone and scree over a limestone bedrock. This extremely stony terroir forces the roots to penetrate deeply, allowing the vines to draw the very essence of the soil at an altitude of 400 metres.

A little higher, at 450 metres above sea level, the **Louradou** parcel features the region's characteristic *safres* (friable sandy sedimentary soils) together with limestone scree. Clay is never far beneath the surface in either parcel, providing these young vines—planted in 2020—with the water and valuable minerals they need.

Vinification: Fermented and aged in stainless steel tanks.

