

Domaine du
*Chardon
Bleu*



Domaine du Chardon Bleu, Rouge, Roche st secret
N Roll, AOC Grignan-les-Adhémar, Rouge, 2022
AOC Grignan-les-Adhémar, Vallée du Rhône, France

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



Domaine du Chardon Bleu, Rouge, Roche st secret N Roll,

AOC Grignan-les-Adhémar, Rouge, 2022

AOC Grignan-les-Adhémar, Vallée du Rhône, France

A powerful and elegant red wine cuvée Roche n Roll is made exclusively from Syrah grapes

PRESENTATION

Roche n Roll is only produced in vintages with the best conditions

THE VINTAGE

Vintage 2019' dry and utterly delicious is a vintage during which the vines have drawn from the heart of the soil their subsistence resulting in a small harvest, but one of great concentration!

LOCATION

Domaine Chardon Bleu is situated in La Drome Provencale (Central Rhone Valley) and the extreme east of the appellation Grignan les Adhémar.

The vines used to vinify the Roche N'Roll cuvée, which are around forty years old, are planted at La Roche Saint Secret, in the district called "L'Adret

TERROIR

Cuvée Roche (St Secret) N'Roll comes from a plot established on a plateau 450 meters above sea level, on very stony ground. It is our highest plot, which, paradoxically, gives our most powerful wine!

IN THE VINEYARD

The tillage (working of the soil) is mechanical. Every one in two rows of vines Manu leaves grass to grow and he plants cover crops...this assisting in limiting erosion and naturally enriching the soil.

The treatments used on the soils are La bouillie bordelaise (a fungicide based on copper sulphate and lime) help combat diseases caused by fungi such as late blight,

The maturity of the grapes is assessed by regular sampling and the date of the harvest is reached collectively in accordance with the results of the analysis, The so-called "optimal maturity" point is defined by comparing the sugar level, the probable alcohol level and the acidity of the grapes..

HARVEST

25/09/21

VINIFICATION

Once the grapes used to make the red wines have been harvested they are placed directly into stainless steel tanks. We then perform two "pump-overs" a day during a maceration process that takes between three to four weeks

At the end of the alcoholic fermentation we press the grapes and then separate the juice from the pressed grapes and the free running juice allowing for greater freedom in the blend

The following February, after clarification and filtration of the juice is completed we begin assembling our cuvées

As is the case with all our cuvées, we vinify this wine with the least amount of sulphites possible.

AGEING

This particular cuvée is usually bottled in March and after a brief period during which the wine is allowed to settle it is available from October

VARIETALS

Syrah 100%

14 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 4000

Residual Sugar:

pH: 3.88

SERVING

Cuvée Roche N Roll is best enjoyed around 14 degrees and opened a few hours in advance.



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AGEING POTENTIAL

5 years

TASTING

The Cuvée Roche N'Roll offers an ample, supple and generous wine, perfectly balanced and enhanced by a hint of mint on the finish

VISUAL APPEARANCE

This particular cuvée offers an intense garnet color, bright and brilliant, with purple hues

AT NOSE

Delicate and subtle the nose is subtle, deep with precise aromas, reminiscent of blackcurrant and violet.

ON THE PALATE

The mid-palate is smooth and rich, with hints of pepper being detected in the retro-olfaction. The finish is fresh, bringing sparkle to the wine.

