

Domaine du
*Chardon
Bleu*



Domaine du Chardon Bleu, Rouge, Terre d'Ici, 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.



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As the name of this cuvée "Terre d'Ici" indicates this particular wine reflects the wisdom of the local terroir, the unmistakable aromas of the Rhone Valley reds combined with wonderful freshness which the stony soils and altitude of the land bring to the wine.

PRESENTATION

A full bodied, fruit driven, tender wine that expresses itself through notes of black cherries and warm spices.

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 make cuvée Terre d'Ici are around thirty years old and are planted in the districts of "Le Bassin" and "Le Plan" in La Roche Saint Secret.

TERROIR

The vines from which the grapes for this particular cuvee come from are planted on clay-limestone soil on the lower slopes with a slight altitude of between 300 and 400m facing due south

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...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

25/09/20

WINEMAKING

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



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VARIETALS

Syrah 70%, Grenache noir 30%

13.5 % VOL.

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

TECHNICAL DATA

Production volume: 3000 bottles

Surface area of the vineyard: 15 ac

Residual Sugar:

pH: 3.9

SERVING

Cuvée terre d'Ici is best enjoyed at room temperature and if possible opened and decanted four hours before serving.

AGEING POTENTIAL

5 years

TASTING

A delicious red wine ample and deep

VISUAL APPEARANCE

A colour purple which is deep and intense

AT NOSE

The nose is deep and delicate opening with notes of wild strawberry jam, pepper and hints of liquorice.

ON THE PALATE

First impression on the palate is a freshness, which leads onto a rich harmonious mid palate that then starts to detect the pepper flavours initially recognised on the nose and the silky smooth tannins

FOOD PAIRINGS

With the depth and flavour present in this cuvée this is definitely a wine that favours dishes of bold flavours and texture. Here's three suggestions for you to try out "Tournedos Charolais Rôti au Poivre".. "Roast Fillet of Beef" served with sweet potato fries and a homemade ketchup slightly sweet and spicy.

Pan fried duck breast served with a rich red wine and glazed carrots

Roasted guinea fowl, garlic served with a "tian de vegetables provençal"

