

# Domaine du *Chardon Bleu*



## Domaine du Chardon Bleu, Blanc, Chuchotis, AOC Grignan-les-Adhémar, Blanc, 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, Blanc, Chuchotis, AOC Grignan-les-Adhémar, Blanc, 2022

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

Cuvée Chuchotis offers a wine dry and tender, expressing a fine balance between white fruit and minerality.

## PRESENTATION

A wine that very gently whispers to you its fresh and generous array of aromas and flavours

## THE VINTAGE

The glorious sunshine and rainy thunderstorms in 2020 resulted in a great harvest and a vintage that is correct and full of ripe fruit

## 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 Chuchotis, which are around thirty years old, are planted at La Roche Saint Secret, in the district known as "la bourre".

## TERROIR

The thirty-year-old vines are planted at an altitude of 350 meters with a full southern exposure. The stony ground, revealing a lot of ancient sediments (fossilized ammonites ..)

## 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,

Regarding the maturity of the grapes this is defined by regular sampling and the harvest date is defined collegially in line with the results from analysis of the samples. The point referred to as "optimum maturity" is defined by comparing the sugar rate and the rate of probable alcohol and acidity of the grapes.

## HARVEST

15/09/20

## WINEMAKING

The Roussanne and Viognier grapes are harvested separately, because they are not ripe at the same time. They are pressed as soon as they enter the cellar, which allows the maximum amount of fruit to be preserved and oxidation to be limited.

After settling for 48 hours at 6 ° C, the must is racked, the vats are assembled and fermentation begins for a period of approximately three weeks, with two pumping-over daily.

Fermentations take place between 18 and 20 degrees, to preserve the fruit and the sharpness of the aromas, they last about 3 weeks.

We limit inputs as much as possible during our vinification (2 g of SO2 at harvest time, 2 g after FA to avoid malolactic fermentation and preserve freshness and adjustment before bottling).

## AGEING

Cuvée Chuchotis is bottled in January to allow the wine to rest in the bottle, and to be ready to be tasted and appreciated (in moderation) on sunny days!



# Domaine du Chardon Bleu, Blanc, Chuchotis, AOC Grignan-les-Adhémar, Blanc, 2022

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

## VARIETALS

roussane 55%, Viognier 40%, Grenache blanc 5%

## 14 % VOL.

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

## TECHNICAL DATA

Production volume: 6500

Residual Sugar:  
pH: 3.44

## SERVING

Cuvée Chuchotis is best served at around ten degrees, to appreciate all its aromas.

Beware of serving too cold as this can unbalance the wine and restrict the aromas and flavours!

## AGEING POTENTIAL

2 to 3 years

## VISUAL APPEARANCE

Bright and shiny this wine offers us a straw-colored robe and silvery reflections.

## AT NOSE

The nose opens with notes of juicy white orchard fruits such as white peach, balanced by delicate mineral notes.

## ON THE PALATE

First impressions on the palate are a wine that is delicate and supple. The structure and flavours wrap themselves around the palate and they lead on to a finish that is elegant persistent and fresh.

## FOOD PAIRINGS

Due to its enveloping and fresh structure cuvée Chuchotis calls for simple seasonal ingredients, which go to making dishes that are simple rustic and generous.. Here's just a couple of suggestions  
Classic vols au vents served as an apero. Sweetbreads served with crayfish, Oven baked salmon or trout served with roasted tomatoes, lemon and dill

