



Domaine du Chardon Bleu, Cuvée Ritournelle, AOC Grignan-les-Adhémar, Rosé, 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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This cuvée presents a rose which is dry, tender and displays great persistence of flavours on the palate.

PRESENTATION

Perfect summer wine served as an aperitif or at the table

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 harvested for the Ritournelle cuvée, which are around twenty years old are planted in the district known as "Du Chateau" in the village of La Roche Saint Secret

TERROIR

From the calcareous clay soil this cuvée acquires it's tenderness and minerality and from the grapes the fruit flavours and the finesse

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

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

As with the production of the white wines, the Grenache grapes are pressed as soon as they enter the cellar, thus allowing for the maximum amount of fruit to be retained and oxidation to be limited.

The Syrah grapes for their part, are taken from the vat after a few hours of skin maceration, they will bring the crunch to this cuvée, a nice colour and very good anti-oxidative capacity!

After settling for 48 hours at 6 ° C, the must is drawn off and blended and fermentation begins for three weeks, with two pumping over days

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 as much as possible the inputs during our vinification (2 g of SO2 at harvest, 2 g after FA to avoid malo-lactic fermentation and preserve freshness and adjustment before bottling).

AGEING

Cuvée Ritournelle is bottled in January in order to allow the wine to settle and be ready in time to be tasted and enjoyed during the summer months.



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VARIETALS

Grenache noir 80%, Syrah 20%

13 % VOL.

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

TECHNICAL DATA

Production volume: 74.5

Residual Sugar: < 2 g/l

pH: 3.47

SERVING

The Ritournelle cuvée is best served at around ten degrees, to appreciate all its aromas (be careful not to serve too cold: this would unbalance the wine!)

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Salmon pink in colour with slight silvery reflections.

AT NOSE

Delicate aromas on the notes with hints red fruits, such as strawberries and lightly stewed raspberries.

ON THE PALATE

The initial attack of flavours wrap themselves around the palate and on mid-palate evolve into flavours reminiscent of the soft red fruits identified on the nose. The finish is pleasantly persistent and delightfully refreshing.

FOOD PAIRINGS

Thanks to the delicacy and red fruits this Rose displays it will make a great match for a variety of fish dishes. here's just two to get you started.

Sea bream served with a delicate saffron infused cream sauce.

Pan seared Tuna Tataki served with sesame oil and edamame beans

REVIEWS AND AWARDS

"Beaux reflets pétales de rose sur un rosé cristallin. Explosion d'arômes, notes de fraise écrasée, d'écorce d'orange, de pêche blanche et de groseille. Bouche tonique, friande et gourmande, pleine de jeunesse et de fraîcheur, touche exotique et bonbon Krema. Agréable finale de pulpe de fruits."

Elle à Table, Concours des vins Elle à table Silver 2021, 30/06/2021

