



Domaine du Chardon Bleu, Blanc, Le Chant du Lez, AOC Grignan-les-Adhémar, Blanc, 2023

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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Cuvée Chant du lez is a fresh very aromatic white wine revealing a viognier at the point of balance between tenderness and tone.

PRESENTATION

A welcome tonic of a wine fresh and deliciously aromatic

THE VINTAGE

The glorious sunshine and rainy thunder storms 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 Chant du Lez which are around fifteen years old, are planted in the district called "Pontaujard"

TERROIR

The vines are planted on the banks of the Lez a small river that crosses La Roche Saint Secret, on a plateau located at an altitude of 200m, on a soil made up of alluvium

IN THE VINEYARD

The tillage (working of the soil) is mechanical. Every one in two rows Manu ...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.

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

The Chants du Lez cuvée 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!



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VARIETALS

Viognier 60%, Roussanne 40%

SERVING

Cuvée Chant du Lez is best served around ten degrees, in order to appreciate all its aromas. Be careful not to serve this wine too fresh, it may unbalance it and restrict the aromas and flavours

AGEING POTENTIAL

2 to 3 years

TASTING

Reflecting all the wonderful freshness typical of the Rhone Valley

VISUAL APPEARANCE

This wine offers a bright, light golden yellow colour with pretty golden highlights.

AT NOSE

The nose opens delicately to notes of juicy yellow fruits, such as brugnion or white peach, as well as floral notes such as acacia flowers

ON THE PALATE

Invigorating, fresh the flavours evolve culminating in a brilliant freshness on the finish.

FOOD PAIRINGS

A few suggestions to get you started

Deep fried white bait served with a wedge of fresh lemon. Roasted cod fillet served with a hazelnut butter . Also the perfect accompaniment to the delicious Comté cheese, preferably one that has been aged for a good few months

