



DOMAINE DE Saint Siffrein



Domaine de SAINT SIFFREIN AU BORD DU CHEMIN Côtes du Rhône Red 2020

AOC Côtes du Rhône, Vallée du Rhône, France

CONVIVIALITY AND PLEASURE

Gourmand and fruity wine with supple tanins.

Grenache and Syrah.

Can be served with any cuisine.

PRESENTATION

By the road side, because only one road separates it from the parcels of CHATEAUNEUF DU PAPE...

THE VINTAGE

2020: a round and balanced vintage

LOCATION

The Domaine spreads over 6 ha of vineyards A.O.P. COTES DU RHONE VILLAGES and 16 ha of vineyards A.O.P. CHATEAUNEUF DU PAPE.

TERROIR

Clavey-sandy soil with a lot of large rolled stones, which diffuse a gentle, providential heat that helps the grapes to mature.

IN THE VINEYARD

For 40 years, we cultivate the vineyard in an environmental friendly way.

The grapes are harvested by hand with a selection of the best grapes.

WINEMAKING

The grapes are destemmed, slightly crushed and placed in a Inox fermentation vat.

AGEING

The maturing is done in vat and bottled at the Domaine.

VARIETALS

Grenache 80%, Syrah 20%

14% % VOL.

Contains sulphites.

TECHNICAL DATA

Production volume: 5000

Surface area of the vineyard: 6 ha

Yield: 50 hL/ha

Age of vines: 50 years old

SERVING

The ideal companion for many cuisines, you can enjoy this Plaisir wine now.

Serve at 16-18°C.

AGEING POTENTIAL

3 to 5 years

VISUAL APPEARANCE

Intense ruby red color



AT NOSE

Expressive nose of sweet spices and stewed red fruits.

ON THE PALATE

The attack on the palate is round and silky. Soft and fine tannins. Drinkable and fruity finish.

FOOD PAIRINGS

The ideal companion for many cuisines, you can enjoy this Plaisir wine now.

