



DOMAINE DE Saint Siffrein



CHATEAUNEUF DU PAPE White

Chateaufort du Pape,

LE BERLOU

Pure Bourboulenc.

Organic certified.

This wine to crunch, excites the taste buds by its freshness, vivacity and complexity.

LOCATION

The Domaine is situated in the area of the CHATEAUNEUF DU PAPE Appellation.

TERROIR

The terroir is clayey-chalky with large rounded sun-warmed stones, which diffuse a gentle, providential heat that helps the grapes to mature.

IN THE VINEYARD

For 35 years, we cultivate the vineyard with agriculture in an environmental friendly way. The yield is low : 35 hl/ha. The grapes are harvested by hand in the morning at fresh temperature with a selection of the best grapes.

WINEMAKING

The grapes are directly carefully pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature to extract the grape aromas. Vinification during 10 months in barrels of 400 liters. Clarification and bottled in the Domaine.

AGEING

Maturing on the lees during 10 months in barrels of 400 liters.

VARIETAL

Bourboulenc 100%

SERVING

To taste now at a temperature 12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This wine is brilliant, of a vivid and fresh color with green tints. There are aromas of toasted nuts and delicate scents of white flowers. The mouth offers fat and aniseed mineral freshness with a beautiful ripe substance and a long finish.

FOOD PAIRINGS

This wine to crunch excites the taste buds by its freshness, vivacity and complexity. It is tasted at 12 ° C as an aperitif and accompanies puff pastry, grilled fish, bouillabaisse, poultry, Asian cuisine or fresh cheese.



REVIEWS AND AWARDS



17+/20

"Tasted blind. Marzipan and grilled nut. Waxy fruit and anise with a huge structured mid palate – salty and limey. Really intriguing wine – chewy and dense but at the same time has a core of refreshing acidity. Fascinating wine! (AC)"

AC, Jancis Robinson, 03/11/2020

