



DOMAINE DE Saint Siffrein



Domaine SAINT SIFFREIN Châteauneuf du Pape White 2022

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

CURIOSITY

Original blend of the 6 grape varieties of the Appellation: Grenache, Clairette, Bourboulenc, Roussanne, Piquepoul and Picardan, certified organic.

"It's my little marvel!" according to Cyril the winemaker...

Its freshness and its aromas of flowers and white-fleshed fruits make it a gourmet wine.

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 40 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.

VINIFICATION

The grapes are directly pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature to extract the grape aromas.

We do add no sulfites during the vinification.

25% is vinified in barriques of 400 liters.

AGEING

It's then preserved in fine lees in suspension. Maturing during 5 months.

Malo-lactic fermentation is done (it brings more aromatic expression).

Then it's bottled at the DOMAINE.

VARIETALS

Grenache blanc 35%, Clairette 30%,
Bourboulenc 15%, Roussanne 15%, Picardan
2,50%, Piquepoul 2,50%

14% % VOL.

Contains sulphites.

TECHNICAL DATA

Production volume: 2500

Yield: 35 hL/ha

Age of vines: 50 years old

Aging in vats: 5 month

Aging in barrels: 5 month

SERVING

To taste now at a temperature 12°C.

AGEING POTENTIAL

5 years



VISUAL APPEARANCE

Brilliant color with silver reflections.

AT NOSE

Very expressive nose with aromas of white flowers.

ON THE PALATE

The palate is ample with roundness and volume the finish is complex with notes of white fruits.

FOOD PAIRINGS

It works particularly well with grilled fish, white meats and sheep cheeses.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Fish, White meat

REVIEWS AND AWARDS

OR

"Médaille d'OR"

Concours d'ORANGE

