



# 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 winegrower...

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.

### WINEMAKING

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

Ageing in vats: 5 month

Ageing 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

