



Domaine
Chante Cigale
CHÂTEAUNEUF-DU-PAPE

cuvée : **VIEILLES VIGNES**

The expression of an old vine, intensity and elegance.



Terroir : Stony plateau de Cabrières, Sand of Bois Dauphins, Rolled pebbels of l'Arnesque

Age of the vineyard: 80 - 100 y.o.

Grapes : 70% Grenache, 20% Syrah, 10% Mourvèdre.

Vinification: Handpicked and selected grapes, 3 weeks of maceration

Aging: 12 months in demi muid (grenache, mourvedre) and burgundy barrels (syrah)

Maturation: 6 months in large oak or concrete tanks

Tasting: An hymn to the Grenache, crushed strawberry, black fruits.

Velvety mouth, concentrated and balanced by exceptional fine tannins.

Temperature of service: 16°C à 18°C

Food pairing: Wild game, wild boar stew, ripened cheese...

Aging Potential: 15 to 20 years

Production: around 6000, depending on the vintage