

# CHATEAUNEUF DU PAPE EXTRAIT



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## VINES

**Rolled Pebbles ( Cabrières)**

**Clay-Limestone ( Palestor)**

**Grapes: Roussanne 50 % White Grenache 50 %**

**Age of the vineyard: 40 y.o.**

**Harvested by hand**

## CELLAR

**Fermentation:** Double sorting of the grapes (in the vines and in the cellar)

**Direct pressing, alcoholic fermentation in concrete eggs and demi muid**

**Aging:** 9 months on fine lies, 50% concrete egg, 50% demi muid.

## GLASS

**Temperature of service : 10°C to 12°C**

**Food pairing:** Provençal and Mediterranean cuisine, foie gras, lobster, scallops, king prawn..

**Aging potential : 10 years**

