

CHATEAUNEUF DU PAPE TRADITION



Rolled Pebbels (Cabrières, l'Arnesque)

Clay-Limestone (lieu-dit: Palestor)

Grapes: White Grenache 20% Roussanne 20 %

Bourboulenc 20% Clairette 20 % Picpoul 20%

VINES

Age of the vineyard: 30 y.o.

Harvested by hand

Fermentation: Double sorting (in the vines and in the cellar), Direct pressing, alcoholic fermentation in stainless vats (85%) and french oak barrels / concrete eggs (15%)

CELLAR

Aging : 6 months on fine lies, stainless vats (85%) and 15% in french oak barrels

Tasting: Clear Yellow with golden lights; Exotic fruits and white flowers nose. Very round and fine mouth with a great mineral finish.

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

Food pairing : Red mullet with aching eggplant, Provençal and Mediterranean cuisine.

Aging potential: to be drunk in its youth but can be aged for 10 years



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