



Domaine
Chante Cigale
CHATEAUNEUF-DU-PAPE

cuvée: **TRADITON**

Our definition and feature of a great white southern wine.



Terroir: Rolled Pebbles (lieu dit: Cabrières, Les Armeniers) Clay-Limestone (lieu dit: Palestor, les Plagnes)

Age of the vineyard: 40 y.o.

Grapes: Grenache blanc 20% Roussanne 20 %
Bourboulenc 20 % Clairette 20 % Picpoul 20%

Vinification: Manual grape harvest and selection
Direct pressing, alcoholic fermentation in stainless steel vats
(70%) and burgundy barrels (30%)

Aging: 6 months on fine sediments

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

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

Aging Potential: 10 years

Service temperature: 10-12 ° C

Production : 20.000 bottles