

CHATEAUNEUF DU PAPE EXTRAIT



VINES

Terroir: Rolled Pebbles, lieu dit Calada

Grapes: Mourvèdre 100 %

Age of the vineyard: more than a 100 y.o.

Harvested by hand

CELLAR

Fermentation: Double sorting of the grapes (in the vines and in the cellar), destemmed and lightly mashed. Vinification is made in a concrete pyramid shape vat to facilitate a smooth infusion and extraction.

Aging: 24 months minimum in a 320l cigare shape oak barrel.

GLASS

Tasting: deep red color, black fruit and very deep liquorice nose with high complexity. Powerful mouth, fleshy, concentrated with very fine and dense tannins.

Temperature of service : 16°C to 18°C

Food pairing : Roasted meat, pigeon, lamb or pecking duck, sheep's cheese.

Aging Potential : 15 to 20 years



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domaine_chante_cigale

