

LA SERINE



- **Grape Variety :** 100% Serine (Syrah)

- **Terroir :** Sands.

- **Vines :**

80 years old vines located on Bois-Dauphins.

- **Production :** 600 to 800 bottles for each vintage produced.

- **Vinification :**

Manual harvest, hand picked, with double sort out.

Destemmed and lightly crushed grapes.

Vinification in concrete eggs.

Light punch-downs and pump-overs at the beginning of alcoholic fermentation, then light extraction for about 28 days.

- **Aging :** 24 mois en cuve en céramique et barrique.

- **Tasting :**

This 100% Syrah cuvée, La Serine, stands out with its deep purple hue. The nose reveals intense aromas of ripe black fruits. On the palate, the wine unfolds with power and length while maintaining remarkable balance. Notes of Morello cherry and violet, accented by a hint of pepper, are beautifully supported by broad, silky tannins.

- **Garde :**

High potential of aging - 15 to 20 years.



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