

TRADITION



- **Grape variety:**

65% Grenache - 20% Syrah
10% Mourvèdre - 5% Cinsault

- **Terroir :** Round pebbles - Sands

- **Vines:**

Fifty years old vines located on Bois Dauphins, Cabrières, La Roquette and Pied Long.

- **Vinification :**

Manual harvest, hand picked, with double sort out.

Grapes are de-stemmed.

Co-fermentation in concrete vats.

Light extraction, for about 25 days with a few light punching of the hat and pump-overs. Fermentation with natural yeast.

- **Aging :**

18 months in concrete vats, and oak barrels : barriques and demi muids

- **Tasting :**

This 'Tradition' cuvée surprises with a profile that is both generous and delicate. The nose opens with notes of blackberry, revealing fine aromatic complexity. On the palate, the texture is round yet remains fresh and subtle, carried by red fruit flavors. The tannins are remarkably fine, leading into a smooth and harmonious finish.

- **Garde :**

A cuvée that can be enjoyed as much on his youth that can be aged 6 to 8 years .



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