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20% Clairette, 20% Bourboulenc, 20% Grenache Blanc, 20% Picpoul Blanc, 20% Roussanne. 15% was aged for six months in oak (mix of demi-muid, new and old barrique); the remainder was aged for seven months in stainless steel (80%) and ovoid concrete tank (5%).

Tasted blind. A mineral-laden nose which shows honey, quince and pear. Quite a fresh linear palate that should develop nicely. (AC)

Producer	Chante Cigale
Appellation	Châteauneuf-du-Pape
Region	<u>Southern Rhône</u>
Country	<u>France</u>
Colour	White
Alcohol	14%
Score	17 +
When to drink	2021 – 2026
Published on	27 Nov 2020
Date tasted	6 Oct 2020
Reviewer	<u>Alistair Cooper MW</u>