

Châteauneuf-du-Pape

Domaine Chante Cigale Tradition



☒ Rolled pebbles 30% (locality : Tresquoy, Cabrières...), limestone 30% (locality : Bois Dauphins...), Rolled pebbles and limestone 40% (locality : Palestor, La Roquette, Pied Long, Pignan).



☒ 65% Grenache, 20% Syrah, 10% Mourvèdre, 5% Cinsault.
Yield : 30 hl/ha.



☒ Manual grape harvest with selective sorting, 21 to 34-day maceration. Ageing : 70% in concrete vats, 30% in new barrels.



☒ Purple colour with purplish reflections.
An explosion of fruits and spices on the nose.
The mouth is smooth with red and black fruits, and smooth tannins.



☒ Stew, game, red meat grilled or in a sauce, coq au vin, venison. Ripe cheese.



☒ 16° - 18° C.
Ageing potential : 10 - 15 years.



37,5 cl. 75 cl. 1,5 l.
3 l. 6 l. 9 l. 12 l.

Notes :