

## Châteauneuf-du-Pape

### Domaine Chante Cigale Vieilles Vignes



☒ Rolled pebbles Cabrières, Sable du Bois Dauphins, and Arnesque.



☒ 70% Grenache, 20% Syrah, 10% Mourvèdre.  
Yield : 18 - 22 hl/ha.



☒ Manual grape harvest with selective sorting.  
3-week maceration with punching of the cap and pumping over.  
Ageing during 12 months in demi muids (Grenache and Mourvèdre) and Burgundy barrels (Syrah), then 6 months in foudres.



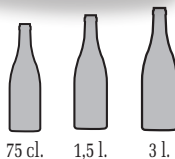
☒ Deep purple almost black colour with thick reflections.  
This wine is a hymn to Grenache !  
Strawberry and black fruits, a velvet mouth, full bodied and balanced with exceptional elegant tannins.



☒ Grilled red meat, game, stew, spicy meat dishes, venison, duck pâté, steak au poivre, cheese.



☒ 16° - 18° C.  
Ageing potential : 15 - 20 years.



75 cl.

1.5 l.

3 l.

Notes : .....