



DOMAINE DE Saint Siffrein



CHATEAUNEUF DU PAPE Blanc

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

Original blend of the 6 white grapes of the Appellation : Grenache, Clairette, Bourboulenc, Roussanne, Piquepoul and Picardan. Organic certified.

THE VINTAGE

2018

LOCATION

The Domaine is situated in the area of the CHATEAUNEUF DU PAPE Appellation.

TERROIR

The terroir is clayey-chalky with large rounded sun-warmed stones, which diffuse a gentle, providential heat that helps the grapes to mature.

IN THE VINEYARD

For 40 years, we cultivate the vineyard with agriculture in an environmental friendly way. The yield is low : 35 hl/ha. The grapes are harvested by hand in the morning at fresh temperature with a selection of the best grapes.

WINEMAKING

The grapes are directly pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature to extract the grape aromas. We do add no sulfites during the vinification. 40% is vinified in barriques of 400 liters.

AGEING

It's then preserved in fine lees in suspension. Maturing during 10 months. Malo-lactic fermentation is done (it brings more aromatic expression).

VARIETALS

Grenache blanc 35%, Clairette 30%, Bourboulenc 15%, Roussanne 15%, Picardan 2,50%, Piquepoul 2,50%

SERVING

To taste now at a temperature 12°C.

AGEING POTENTIAL

5 years

TASTING

Aromas of white flowers (acacia and lime flower).
Surprising richness in the mouth with aromas of vanilla. Great length.

FOOD PAIRINGS

It works particularly well as an aperitif, with selfish or with grilled fish.
After 2020, you could taste it with white meats.



REVIEWS AND AWARDS



15/20

"October 2021:

Bruised apple with the creamy edge of oak. A little too much sweetness from the oak on the palate, the fruit a little light and left behind. Oak again on the finish but there is some freshness. Drink 2023 - 2026"

James Lawther MW, Jancis Robinson

93/100

Michel HUDIN, Michel HUDIN

MEDAILLE D'ARGENT

CONCOURS DE LA SAINT MARC

