



# DOMAINE DE Saint Siffrein



## Domaine SAINT SIFFREIN Châteauneuf du Pape Red 2023

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

### TRADITION

Harmonious and elegant wine with soft tannins, true to its terroir. Grenache, Syrah, Mourvedre, Cinsault. Matured for 1 year in large oak vats.

### THE VINTAGE

2020: a round and balanced vintage

### 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 with a selection of the best grapes.

### WINEMAKING

The grapes are partial destemmed, slightly crushed and placed in a fermentation concrete tank. Long vatting time at controlled temperature from 25 days, with pumping-over to obtain a reasoned extraction of tannins.

### AGEING

Maturing is done during 12 months on oak casks (45 hl) for 75 % and in tanks for 25%.

It's bottled at the Domaine.

### VARIETALS

Grenache noir 65%, Mourvèdre 15%, Syrah 15%, Cinsault 1%, Counoise 1%, Vaccarèse 1%, Terret noir 1%, Muscardin 1%

### TECHNICAL DATA

Yield: 25 hL/ha  
Age of vines: 50 years old  
Aging in barrels: 12 month

### 15 % VOL.

Contains sulphites.

### SERVING

Serve at 16-18° C temperature.

### AGEING POTENTIAL

10 to 15 years



#### VISUAL APPEARANCE

A beautiful deep ruby red color

#### AT NOSE

Complex of black fruits with hints of garrigue.

#### ON THE PALATE

Fleshy and complex with a beautiful structure with melted tannins that coat the mid-palate. The finish is long with aromas of black fruits.

#### FOOD PAIRINGS

Serve with red meats and game.

#### CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, Red meat

#### REVIEWS AND AWARDS



94-95/100

"It exudes the aromas of potpourri and rosewood. A unique aromatic profile precedes a fleshy and sweet fruitiness on the palate, full and velvety. A wine with rich tannins and a savory sap."

Roberto PETRONIO, La Revue du Vin de France

