



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



Domaine de SAINT SIFFREIN
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

