



DOMAINE DE Saint Siffrein



Domaine SAINT SIFFREIN, Chateauneuf du Pape, certifié Biologique FR01BIO, Rouge, 2016

Chateauneuf du Pape, certifié Biologique FR01BIO,

Terre d'Abel is a selection of the best vineyards planted by my great great-grandfather Abel.
Mourvèdre, Syrah and Grenache.
12 months maturing in oak barrels.
Grenache and Mourvedre have expressed the best of our terroir.
Rich and hearty wine with harmonious but persistent tannins.
Limited Cuvee of 1 000 bottles.

PRESENTATION

Terre d'Abel is special cuvee from a selection of the best vineyards planted by my great-great-grandfather Abel. Thanks to the long-established winegrowing knowledge in our family, these 90-year-old vines show the true expression of their terroir. I was able to create this cuvee thanks to an exceptional vintage, rigorous vinification and favorable ageing conditions. This wine of a rare concentration and will pleasantly surprise you as it matures.

THE VINTAGE

2016

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: 29 hl/ha. The grapes are harvested by hand with a selection of the best grapes.

WINEMAKING

The grapes are slightly crushed and placed in a fermentation concrete tank. Long vatting time at controlled temperature during 21 days, with pumping-over and punching of the cap to obtain a reasoned extraction of tannins. .

AGEING

The maturing is done 12 months in oak barrels of 400 liters.
Then it's bottled at the Domaine



VARIETALS

Mourvèdre 65%, Syrah 20%, Grenache 15%

SERVING

Big wine for ageing. In order to appreciate all the aromatic power of this wine, I suggest you to open the bottle and to put it in a carafe 2 hours before the tasting. Serve at 18°C.

AGEING POTENTIAL

Over 15 years

TASTING

Powerful aroma of cherry.

Tannic structure marked with finesse. Finished candied cherry and bitter cocoa.

FOOD PAIRINGS

Red meats. Games.

REVIEWS AND AWARDS



93/100

"It's a toasty, vanilla and coconut scented wine that's full bodied and plush, backed by vague notions of dark fruit. It's delicious."

Joe CZERWINSKI, Robert Parker, 01/08/2018



95/100

"Deep, and moody, spicy and herbal, the dark, spicy red fruits appear with ease. The wine is full bodied, rich, lush deep and long. The fruit is as spicy as it is sweet. There is length and density, along with freshness and depth of fruit here."

Jeff LEVE, The Wine Cellar Insider, 01/06/2018

JEB DUNNUCK

92+/100

Jeb Dunnuck, 28/06/2018



15.5/20

"Du réglisse et du cuir au nez ici - il est assez inhabituel pour le fruit de s'asseoir à l'arrière dans ce millésime. Aha - Le Mourvèdre en est le coupable! Il y a aussi des tannins débordés. Une grosse bouchée.

Liquorice and leather on the nose here - quite unusual for the fruit to take a back seat in this vintage. Aha - Mourvèdre is the culprit! There is tell-tale overblown tannin too. A big mouthful."

Richard HEMMING MW, Jancis Robinson, 23/11/2017



94/100

"Black cherry and mulberry flavors are muted by earth, smoke, anise.

Les saveurs de cerise noire et de mûre sont atténuées par la terre, la fumée et l'anis."

Wine Enthusiast

