

Domaine de Saint Siffrein

*Côtes du Rhône Au Bord Du Chemin*



VINIFICATION & AGING: ?

- The grapes are harvested by hand and fully destemmed.
- Gently crushed and fermented in concrete tanks and transferred to a stainless-steel tank.
- The must undergoes an extended maceration period of 21 days at a controlled temperature, with regular pump-overs and cap punching to achieve a balanced extraction of tannins.
- Certified Organic since 2012

Grape varieties : 75% Grenache, 25% Syrah

Altitude : 70m A.S.L.

Vineyard age : 60 years old

Exposure : South, Southeast

Soil : Clayey-sandy soil with a lot of large round stones

Alcohol : 14.5%

Tasting notes :

Displaying a vibrant ruby hue, this wine reveals aromas of black fruits like blackcurrant, alongside hints of cocoa. The palate is smooth and fresh, with supple, fine tannins leading to a soft finish of liquorice and pepper. Its easy-drinking nature makes it a versatile companion for a variety of cuisines, ready to be enjoyed now.



Press Notes

James Suckling

2020

91 points

