

## Domaine de Saint Siffrein

### Châteauneuf-du-Pape



#### VINIFICATION & AGING:

- The grapes are harvested by hand and partially destemmed
- Gently crushed and transferred to a concrete fermentation tank
- The must undergoes an extended maceration period of 25 days at a controlled temperature, with regular pump-overs and cap punching to achieve a balanced extraction of tannins. Natural yeasts
- The wine is matured for 12 months, with 75% aged in 45-hectoliter oak casks and 25% in concrete tanks
- Certified Organic since 2012

**Grape varieties :** 65% Grenache, 15% Mourvedre, 15% Syrah, and 5% Cinsault

**Altitude :** 90m ASL

**Vineyard age :** 60 years old

**Exposure :** South

**Soil :** Clay-limestone soil with large, sun-warmed pudding stones that store and diffuse a gentle heat

**Alcohol :** 14.5%

#### Tasting notes :

With a deep ruby hue, the nose reveals a complex blend of ripe black fruits and subtle notes of garrigue. The palate is rich and layered, offering a fleshy texture and well-integrated tannins that coat the mid-palate. The finish is long and persistent, with lingering black fruit aromas.



Organic

#### Press Notes

##### Jeb Dunnuck

2022	91 points
2021	92 points
2020, 2019, 2018	90 points

##### Decanter

2021	93 points
2018	91 points

##### Robert Parker Wine Advocate

2018	92 points
2016	93 points
2015	94 points
2012	90 points

##### James Suckling

2022	90 points
2022	90 points

##### AG Vinous

2022	91 points
2018	92 points
2016	90 points
2015	91-93 points

##### Wine & Spirits

2015	93 points
2014	94 points

