

Domaine Saint-Siffrein

Châteauneuf-du-Pape



The grapes are partially de-stemmed, slightly crushed and placed in a fermentation concrete tank. Maturing is done during 12 months in oak casks (45 hl) for 70% of the wine and in tanks for 30%. The wine is bottled at the domaine.

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

Altitude : 90m A.S.L.

Vineyard age : 60 years old

Grape yield : 30 hl/ha

Exposure : South

Soil : The terroir is clayey-chalky with large rounded sun-warmed stones

Alcohol : 14.5%

Tasting notes :

Dark ruby color. The nose is made with aromas of licorice, rhubarb and a suggestion of woodsmoke. The palate is firm and supple with notes of black tea, lavender and bitter chocolate. It finishes with grace. Serve with red meats and game.



Press Notes

Jeb Dunnuck

2021	89-92 points
2020, 2019, 2018	90 points

Decanter

2021	93 points
2018	91 points

The Wine Advocate

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

AG Vinous

2018	92 points
2016	90 points
2015	91-93 points

Wine & Spirits

2015	93 points
2014	94 points

