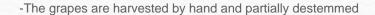


## Domaine de Saint Siffrein

## Châteauneuf-du-Pape







-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

DU PAP

CHÂTEAUNEUF-DU-PAPE

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.



## Press Notes

Jeb Dunnuck	
2022 2021 2020, 2019, 2018	91 points 92 points 90 points
Decanter	
2021 2018	93 points 91 points
Robert Parker Wine Advocate	
2018 2016 2015 2012	92 points 93 points 94 points 90 points
James Suckling	
2022 2022	90 points 90 points
AG Vinous	
2022 2018 2016 2015	91 points 92 points 90 points 91-93 points
Wine & Spirits	
2015 2014	93 points 94 points

