

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.

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

Alcohol 14.5%

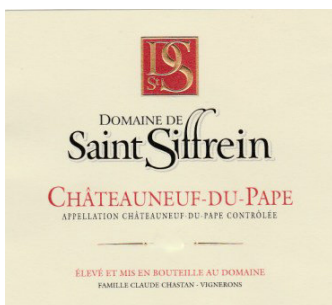
Tasting notes

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.

Banville
Wine Merchants



Organic www.banvillewine.com



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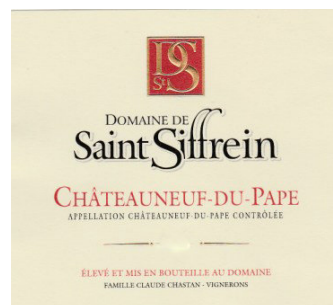
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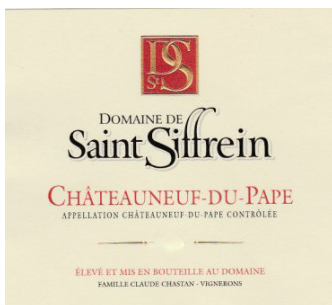
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