

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

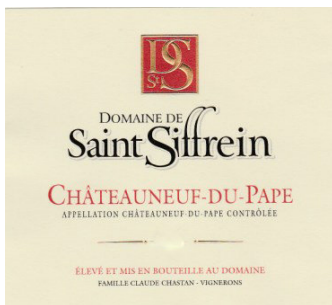
Altitude 90m ASL

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.



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

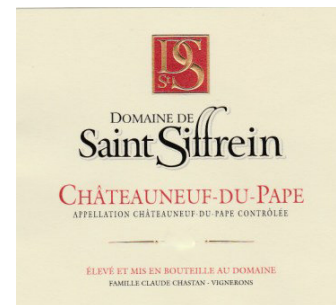
Altitude 90m ASL

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.



Banville
Wine Merchants



Organic www.banvillewine.com

Banville
Wine Merchants



Organic www.banvillewine.com

Domaine de Saint Siffrein

Châteauneuf-du-Pape

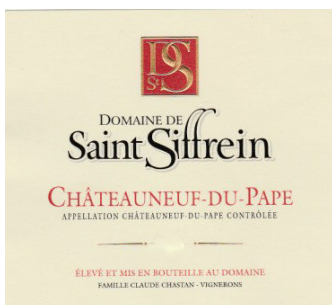
VINIFICATION & AGING:

- 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

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



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

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

