



Domaine
Chante Cigale

White
CHÂTEAUNEUF DU PAPE



Production/ Superface: 5 hectareS, 20 000 bottles

Soil / Located:

The vineyard is based on Travaillan, 15 km from Châteauneuf du Pape (Map).

Vine age: 25 years

Spacing density: 4500 vines per hectare

Yield: 30 hectoliters per hectare

Culture: Cordon Royat pruning 100 %

Grapes varieties: ROUSSANNE 25 % GRENACHE 25 % BOURBOULENC 25 %
CLAIRETTE 25 %

Harvest: Manual grape harvest

Wine making process:

Manual grape harvest with selective sorting. Fermentation at low temperature (66°F) 21 days in stainless-steel vats. No malo-lactic fermentation in order to maintain a good acidity level.

Wine ageing:

Natural cold stabilization
3 to 6 months of ageing on the lees

Tasting: Clear Yellow with golden lights

Very stylish with a floral exotic bouquet and a full body and explosion of tropical fruit favours on palate.

Served with: Seafood, fish, white meat and Mediterranean cook

Ageing potential: Drink in his youngness but can be aged as long as reds.

Service temperature: 10-12 ° C