

Châteauneuf-du-Pape Blanc, Domaine Chante Cigale Rhône Valley, France



Product code	FC02ZZWC
Grapes	Marsanne, Rousanne
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Domaine Chante
	Cigale
Vintage	2023







Producer

Dating back as far as 1874, this important domaine today covers 40 hectares of vineyard across 45 separate parcels. The diversity of soils and different ripening times allow Alexandre Favier, the current generation of the family to run the domaine, to co-ferment many of the grape varieties, in the time honoured Châteauneuf-du-Pape tradition. Harvest takes place by hand and the red wines are fermented for between 20-25 days in tank, whole bunch, before being aged in tank, concrete eggs, barrels and foudres. The white is fermented 70% in tank and 30% in Burgundy barrels.

Tasting Notes

Stylish with a floral, exotic bouquet and a full body and explosion of tropical fruit flavours on the palate. "Clear Yellow with golden lights; Exotic fruits and white flowers nose. Very round and fine mouth with a great mineral finish."

Viticulture

The estate covers 40 hectares of vineyard across 45 separate parcels. For this white, the grapes come from two separate types of soil. The vineyards of Cabrières and Les Armeniers are limestone/clay with quartz stones on the surface whilst Palestor and Les Plagnes have limestone/clay. The vines have an average age of 40 years old and the varieties include Grenache blanc (20%), Roussanne (20%), Bourboulenc (20%), Clairette (20%) and Picpoul (20%). The climate is Mediterranean with hot summers and mild winters and the northerly Mistral sweeps the land, reducing disease pressure and helping cool the vineyards. Harvesting is done by hand.

Winemaking

"Fermentation: Double sorting (in the vines and in the cellar), Direct pressing, alcoholic fermentation in stainless vats (85%) and french oak barrels / concrete eggs (15%) Aging : 6 months



on fine lies, stainless vats (85%) and 15% in french oak barrels"

Awards

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