TINDAL
WINE MERCHANTS

Châteauneuf-du-Pape Rouge, Domaine Chante Cigale

Rhône Valley, France

Product code	FCo4ZZRC
Grapes	Grenache, Mourvèdre, Syrah
Country	FRANCE
ABV%	16
Case Size	6
Closure Style	Cork
Producer	Domaine Chante Cigale
Vintage	2022

Organic Conversion

Vegan

Vegetarian

Domaine Chante Cigale

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

Wonderful, deep seductive dark red; many strong aromas leading to soft and rich characteristics of Grenache on the palate. Smooth and full bodied with exceptionally long finish. "Nose full of fruit and spices The mouth is fleshy with notes of red and black fruits enhanced with very fine tannins."

Viticulture

The estate covers 40 hectares of vineyard across 45 separate parcels. For this red, the grapes come from three separate types of soil. The vineyards of Tresquoy and Cabrières are limestone/clay with quartz stones on the surface, Bois Dauphins where the soil is sandy and Palestor, la Roquette, Pied

Winemaking

"Fermentation: Double sorting (in the vines and in the cellar); 21 to 24 days of maceration with punch down and pumping over Aging : 70% Stainless 30% various oak containers for 15 to 18 months"

Awards

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