



Domaine  
**Chante Cigale**

**CHATEAUNEUF-DU-PAPE**

cuvée: **CHATEAUNEUF DU PAPE Blanc**

*Our definition and feature of a great white southern wine.*



**Terroir:** Rolled Pebbles (lieu dit: Cabrières, Les Armeniers) Clay-Limestone (lieu dit: Palestor, les Plagnes)

**Age of the vineyard:** 40 y.o.

**Grapes:** Grenache blanc 20% Roussanne 20 %  
Bourboulenc 20 % Clairette 20 % Picpoul 20%

**Vinification:** Manual grape harvest and selection  
Direct pressing, alcoholic fermentation in stainless steel vats  
(70%) and burgundy barrels (30%)

**Aging:** 6 months on fine sediments

**Tasting:** Clear Yellow with golden lights; Exotic fruits  
and white flowers nose. Very round and fine mouth with a  
great mineral finish.

**Food pairing:** Red mullet with aching eggplant,  
Provençal and Mediterranean cuisine.

**Aging Potential:** 10 years

**Service temperature:** 10-12 ° C

**Production :** 20.000 bottles