



CHATEAUNEUF DU PAPE Red 2019

Production : 1 800 bottles

Terre d'Abel is a special cuvee from a selection of the best vineyards planted by my great great-grandfather Abel. Thanks to the long-established winegrowing knowledge in our family, these 60-year-old vines show the true expression of their terroir. I was able to create this cuvee thanks to an exceptional vintage, rigorous vinification and favourable ageing conditions.

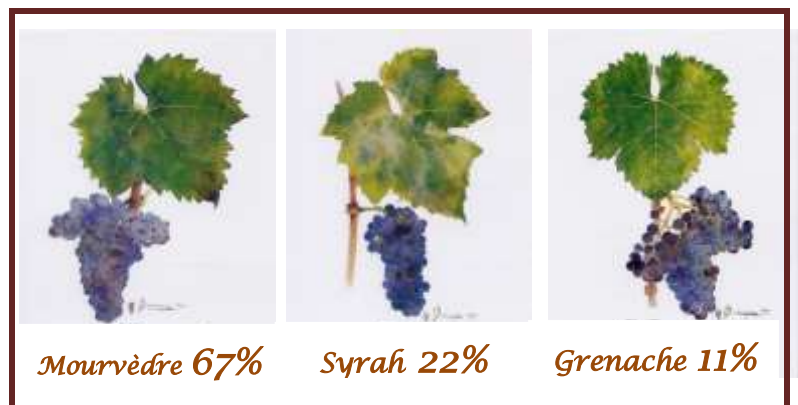
This wine is of a rare concentration and will pleasantly surprise you as it matures.

TERROIR

is clayey-chalky with large rounded sun-warmed stones, which diffuse a gentle, providential heat that helps the grapes to mature.

For 37 years, we cultivate the vineyard with an agriculture in an environmental friendly way.

The yield is low: 25 hl/ha.



GRAPES HARVESTS the grapes are harvested by hand with a selection of the best grapes.

VINIFICATION the grapes are slightly crushed and placed in a fermentation concrete tank. Long vatting time at controlled temperature during 21 days, with pumping-over and punching of the cap to obtain a reasoned extraction of tannins.

MATURING is done during 12 months in barrels 400 liters and bottled at the Domaine.

LA DÉGUSTATION With a deep purple red color with hints of bigarreau cherry, the nose is on notes of wood and black fruits, with a second nose on roasting. The attack on the palate is powerful with a very nice rich structure, with rich and silky tannins. The finish is persistent with notes of cocoa and black fruits. Very good aging potential!

In order to appreciate all the aromatic power of this wine, I suggest you to open the bottle and to pour it in a carafe 2 hours before the tasting. To be enjoyed at 19°C.

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