



CHATEAUNEUF DU PAPE

White 2022

Production: 2 500 bottles

**GRAPE VARIETIES:**

**30 %  
Clairette**  
for floral aromas  
and finesse.



**15 %  
Roussanne**  
a highly aromatic  
variety  
(white peach).



**35 %  
white Grenache**  
for structure  
and  
creaminess.

**15 %  
Bourboulenc**  
which provides  
precious acidity and  
minerality to give a  
desirably nervy style.



**5 %  
Piquepoul  
Picardan**  
with citrus aromas  
for freshness and  
fruit

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

**VINIFICATION:** the grapes are directly pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature to extract the grape aromas. We do add no sulfites during the vinification. 25% is vinified in barriques of 400 liters. It's then preserved in fine lees in suspension. Maturing during 5 months. Malo-lactic fermentation is done (it brings more aromatic expression).

**TASTING:** With a brilliant color with silver highlights, this wine has a very expressive nose with notes of white flowers. The palate is ample with roundness and volume; the finish is complex on white fruits. It works particularly well as an aperitif, with selfish or with grilled fish.  
To taste now at a temperature of 12°C.



Claude et Cyril CHASTAN - 3587 Route de CHATEAUNEUF DU PAPE - 84100 ORANGE



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