

Domaine Chante Cigale

Châteauneuf-du-Pape Blanc Organic 2023



WHITE
STILL WINE



FRANCE



RHÔNE



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Hauntingly fragrant, reminiscent of almond and peach blossom. The palate is a wonderfully smooth, silky textured balance of dried apricot fruit and fresh appley acidity.

VITICULTURE

The yield is a quality conscious 32 hectolitres per hectare, this allows the vine to put all its resources into fewer grapes and therefore gives the winemaker the best possible raw material to work with.

VINIFICATION

Fermentation is controlled at 19°C in temperature controlled stainless steel tanks to preserve the aromatic qualities.

FOOD MATCHING

An array of dishes exploding with flavour such as Bombay fish steamed in banana leaves, salmon and rice wrapped in pastry with a dill sauce or pasta with caramelised onions, cabbage, and smoked ham would make a fine combination.

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14% |
| GRAPE VARIETIES | Clairette (30%), Roussanne (30%), Grenache Blanc (20%), Other (20%) |
| CLOSURE | Natural Cork |
| SKU CODE | 34296123 |
| EXPRESSION | White, Aromatic and Dry |
| COUNTRY | France |
| REGION | Rhône |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.44 |
| TOTAL ACIDITY | 3.59g/l Tartaric |
| RESIDUAL SUGAR | 0.4g/l |
| SKU | 34296123 |