

CHÂTEAU DE CIFFRE

Grand Vin

AOP SAINT CHINIAN



LABEL

High Environmental Value Level 3 certification. Château de Ciffre is certified organic since 2019.



GRAPES VARIETIES

45% Syrah, 55% Grenache



TERROIR

A very thin, infertile topsoil outcrops of gneiss and of limestone. Selection from the most beautiful plots on the estate. The land is composed of limestone culminating à 350m, which allows a gentle maturing and the elegant expression of aromas.



WINE MAKING

The older Syrah vine is picked manually. Frequent pumping-over during the fermentation to maximize skin contact, followed by cuvaison for 35 days.



TASTING NOTES

Complex aromas: delicate garrigues aromas, truffle and black olives. Velvet and present mouthfeel. Vanilla and smooth tannins.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Beef rib, meat in sauce, duck, coq au vin



FAMILY ESTATE

2020

2019



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