

CHÂTEAU DE CIFFRE

- Grand Vin -
AOP FAUGÈRES



ENVIRONMENTAL CONDUCT

Certified Organic Agriculture.

High Environmental Value (HVE) certification.

Regenerative agriculture practices aimed at stimulating soil microbial life.



GRAPE VARIETY

50% **Syrah**, 40% **Grenache**, 10% **Mourvèdre**



TERROIR

Terroirs of brown schists at the top of the estate, including three parcels of old vines which are **the highest in the appellation on schists and gneiss**.

Mediterranean climate tempered by the coolness of Pic de la Coquillade (650 m).



VINIFICATION

Hand-harvested and vinified by grape variety.

Maceration lasts from 23 to 26 days with whole clusters and sorted grapes, employing gentle extraction techniques.

Partial aging for 10 months in French oak demi-muids.



TASTING

Magnificent ruby robe.

Powerful and complex nose of **black fruits and truffle, with hints of spices** (clove and white pepper).

Full-bodied and massive palate, very fine tannins, beautiful harmony.



CELLARING POTENTIAL

Ce vin atteindra sa **plénitude entre 5 et 8 ans**.



PAIRING

Grilled ribeye steak with Béarnaise sauce



SERVICE

18°C, it is preferable to decant it before serving



DOMAINE FAMILIAL

