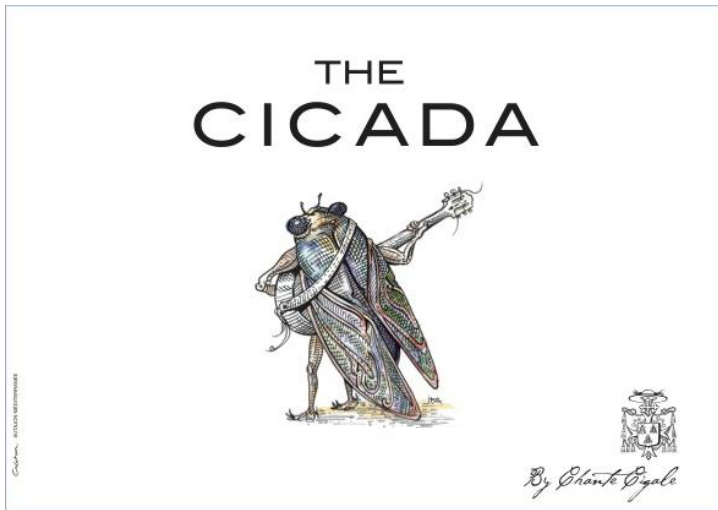


the wine trust

HERITAGE • TRADITION • CRAFT



Domaine Chante Cigale

Owner: Alexandre Favier

Country: France

Region: Rhone Valley

Founded: 1874

Annual Production: 20,000

Description: A 55 hectare, 45 parcel family-owned domaine dating to the late 19th century, Chante Cigale today is run by rising Southern Rhone star, Alexandre Favier. Favier is carving a name for himself with deep, rich and concentrated cuvees featuring purity of fruit.

2020 Domaine Chante Cigale Cicada Rouge

A Cote-du-Rhone in all but name, Domaine Chante Cigale's Cicada pays homage to the famed 'singing cicadas' of Provence. Sourced from family-owned plots in Travaillan and Plan de Dieu just west of Gigondas, the wine is an 80/20 blend of Grenache and Carignan from 30-year old vines. The grapes are hand-harvested and destemmed. The juice is fermented in stainless steel and aged in a mix of stainless steel and concrete to preserve the fresh fruit. The result is a delicious, clean, fruit-driven daily drinker that outperforms far more expensive bottlings. The nose has fresh raspberry notes, while ripe cherry, garrigue and spice dominate the flavor profile. The Carignan adds a depth to the vibrant Grenache, offering nicely balanced acidity and supple tannins. A perfect easy-drinking 'glou glou' wine at all times, it particularly shines in warm weather, when served lightly chilled.

Technical Specifications

Varietal Composition:	80% Grenache, 20% Carignan
Vineyards:	Average 30 year-old vineyards from Travaillan (west of Gigondas)
Production Volume:	~9,000 cases / year
Soil Types:	Clay (La Martelliere) for Grenache / limestone (L'Hers) for Carignan
Wine-Making / Vinification:	Native yeasts, hand-harvested and sorted, 100% destemmed One week temperature-controlled skin maceration in stainless steel vats, Grenache aged in concrete vats to preserve fruit flavors, Carignan aged in stainless steel
Alcohol / Volume:	14.1%
Acidity:	3.01 g/l
pH:	3.65
Residual Sugar:	0.4 g/l