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Domaine Chante Cigale

Owner: Alexandre Favier

Country: France

Region: Rhone Valley

Founded: 1874

Annual Production: 20,000cs

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.

Wine Notes – 2020 Chante Cigale Chateauneuf-du-Pape Tradition Blanc

Chante Cigale's Chateauneuf-du-Pape blanc is an unusual, almost equally-weighted blend of five Southern Rhone white varietals – Grenache Blanc, Roussanne, Bourboulenc, Clairette and Picpoul, sourced from four distinct plots/lieux-dits within the appellation. A full-bodied white with fresh acidity, rich, ripe pear fruit, this wine is attractive when young but also benefits from a couple of years of bottle age, allowing nutty and mineral notes to develop. One of Chateauneuf's great white wine values, the wine is a perennial favorite among major wine critics.

JEB DUNNUCK - 92 Points (11/3/21)

Technical Specifications

Varietal Composition:	Equal parts Grenache Blanc, Roussanne, Bourbelenc, Clairette and Picpoul
Vineyard Region:	Chateauneuf-du-Pape (four lieu-dits)
Vine Age / Yields:	Average 40 years / 1.5t/acre
Production Volume:	1,750 cases / year
Soil Types:	Rolled pebbles (the famed "galets rouges") and limestone
Wine-Making / Vinification:	Native yeasts, hand-harvested and sorted 100% destemmed grapes, direct pressing One month fermentation – 80% stainless steel, 20% oak barrels 3 months aging in 228l oak barrels and 80% stainless steel tanks, 1 month lees contact, filtered 70mg SO2
Alcohol / Volume:	14.5%
Acidity:	0.69 g/l
Residual Sugar:	1.0 g/l

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Beautiful lemon curd, toasted bread, spice, and white flower notes emerge from the 2020 Châteauneuf Du Pape Blanc, a clean, medium-bodied, beautifully balanced white with loads to love. It's going to shine on the dinner table and should have 4-6 years (probably longer) of prime drinking. This cuvée is 20% each of Grenache Blanc, Picpoul, Bourboulenc, Roussanne, and Clairette, aged in a mix of demi-muids (some new), old barrels, stainless steel, and concrete eggs.

92 Points