



THE CICACA *by Chante Cigale*



Terroir: Clay limestone

Grapes varieties : 80 % Grenache, 20% Carignan

Age of the vineyard: 30 years

Harvest : Hand picking and grapes selection

Wine making process : Short maceration around one week

Wine aging : Maturing in tank on fine lees

Tasting : Red color and brilliant tint. Fresh nose with red fruit
Well-balanced between fresh acidity and soft tannins

Served: Grilled meats, cold dishes, Cheese, chocolate cake

Ageing Potential: 2-3 years

Temperature of serving: 16 °C