

93 Wine Spectator



DOMAINE CHANTE CIGALE 2009  
APPELLATION CHATEAUNEUF DU PAPE CONTRÔLÉE  
25% GRENACHE BLANC - 25% ROUSSANNE  
25% CLAIRETTE - 25% BOURBOULENC

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

IMPORTED BY:  
PLANET WINE, OAKLAND, CA  
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planet  
WINE

WHITE TABLE WINE - PRODUCT OF FRANCE  
CONTAINS SULFITES - 750 ML - ALC. 13.5% BY VOL  
Estate bottled by SABON - FAVIER - F84230 CHATEAUNEUF DU PAPE

UPC CODE

## QUICK FACTS

### VARIETY

25% Grenache blanc / 25% Roussanne  
25% Bourboulenc / 25% Clairette

### PRODUCTION

1200 cases

### AGING

Oak Barrels and Concrete Vats

### FARMING

Conventional

### UPC

8-16467-01011-3

### SCORE

Wine Spectator: (Vintage 2015) 93/100  
Wine Spectator: (Vintage 2012) 92/100  
Wine Advocate: (Vintage 2011) 91/100  
Wine Advocate: (Vintage 2009) 92/100

### OTHER WINES FROM THIS ESTATE

Châteauneuf du Pape White Extrait /  
Cotes du Rhone Cicada / Châteauneuf Red /  
Châteauneuf Red Vieilles Vignes



# DOMAINE CHANTE-CIGALE AOC CHATEAUNEUF-DU-PAPE BLANC

### WINEMAKER

Alexandre Favier

### WINE REGION

Rhône Valley

### STORY

Domaine Chante Cigale, located within the village of Châteauneuf-du-Pape, has been owned and operated by the Sabon-Favier family for several generations. It covers 50 hectares of vineyards classified in the Châteauneuf-du-Pape appellation. Christian Favier, the father, released the reins to his son, Alexandre, who has soon become well-known in Châteauneuf-du-Pape. Despite only being in his early 30's he has been lauded by famous journalists like Steve Tanzer, Jancis Robinson and Robert Parker...

### VINEYARD

The estate is located in a very stony part of Châteauneuf-du-Pape area, where you can find the famous "Galets-roules". Chante Cigale Estate soil is composed of one third rolled pebbles, one third of sand and one third of rolled pebbles and limestone. The age of the vines is around 25 years old. The spacing density is 2500 to 4500 vines per hectare and the yield 30 hectoliters per hectare.

### VINIFICATION

Manual grape harvest with selective sorting. Fermentation at low temperature (66 F), 21 days in stainless-steel vats. No malolactic fermentation in order to maintain a good acidity level. 60% of the cuvee is aged in large oak tuns, 10% in new barrels and 30% in concrete vats (14 to 18 months).

### TASTING NOTES

Both rich and fresh, the Châteauneuf du Pape Chante-Cigale Blanc has gorgeous notes of golden fruits, melon, citrus blossom and edgy minerality all soaring from the glass. Vibrant, pure and lively, with medium-bodied richness, perfect balance and clean, integrated acidity, it's a classy, versatile white to drink over the coming decade or so.

### FOOD PAIRING

Perfect on its own or with fishes, seafood and white meats "à la crème" also beautiful with mushrooms risotto and cheese plate.



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