

FAMILY WINE MERCHANTS SINCE 1906

Domaine Peter Sichel Vin Nature

 Price
 £20.19

 Code
 SICH020

Domaine Peter Sichel is located in Cucugnan, a remote corner of the Languedoc in the South of France. We are delighted to highlight the estate and its sustainable approach. The Vin Nature (natural wine) is organically made although certification is yet to be finalised. A must try to experience the elegance and authenticity of a high-altitude Grenache.

Tasting Notes:

On the nose, intense red fruits that continue on the palate, where we find a silky and delicate structure. This wine is the pure product of the elegance of a Grenache grown at altitude.





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Specification	
Vinification	Single-plot cuvée from the Termenès terroir between the villages of Rouffiac-des-Corbières and Montgaillard. The soil is comprised of limestone-clay and is located at an altitude of 400 meters. Organic and biodynamic certifications (in progress) - no chemicals are used on the estate. Work in the vineyard and in the cellar carried out according to the lunar cycle. Each plot of vines is surrounded by trees (Agroforestry). Vinification using destemmed harvest. Fermentation for 6 to 8 days followed by vatting for 15 days. Unfined, unfiltered wine, no added sulphur. 9 months in concrete tank.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Cucugnan
Туре	Red Wine
Grapes	Grenache
Genres	Practising Organic
Vintage	2023
Body	Soft, fruity and smooth
Producer	Domaine Peter Sichel
Producer Overview	The dream started about 30 years ago when the late Peter Sichel, one of Bordeaux's legends, found a remote vineyard high up in the Corbières mountains literally miles from anywhere (I know having stayed there) in the most beautiful surroundings and with a unique stoney terroir. It is also where the Albigensian Crusaders made martyrs out of the Cathars in the 13th century. Today, Peter's grandson Alexander Sichel lives there and makes the wines following biodynamic viticultural and vinification principles to the letter. Read more online
Closure Type	Cork
Food Matches	Drink with smoked gouda or enjoy with tapas such as Chorizo in red wine.