

A hint of France in a Spanish Terroir

Subtainable, Organic, Indigenous yeast,
Low Sulphite, Vegan friendly

CHAPILLON SIENDRA 2020

Varieties: 80% Old Vines Garnacha(70years), 7% Syrah, 7% Cabernet Sauvignon, 6% Merlot.
Alcoholic content: 14,5% - Oak: 12 months in american and eastern (30% new oak)

Alcoholic Fermentation : vats fermentation controlled at 25°. Autochthonous yeast

Malolactic Fermentation : In oak

Vineyard : 800/900 Meters

Colour: Deep black cherry red.

Nose: Black cherry fruit and autumnal berries, evidence of oak.

Palate: Quite lifted and floral, the grip of Cabernet Sauvignon and Syrah adds spice to the Grenache fruit which finishes with fine natural acidity.

Food pairing: Pasta, veal and poultry.

JAMES SUCKLING: 93 POINTS

Aromas of plums and blackberries with hints of spiced oak, blue flowers, tobacco and chocolate. Full-bodied with firm tannins. Dense and energetic, with a juicy core of fruit and a long, spicy finish. 80% garnacha, 7% syrah, 7% cabernet sauvignon and 6% merlot.



Chapillon



ChristopheChapi



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