Wijnfiche

Domaine Peter Sichel - Montanha | Pays de Cucugnan IGP Grenache | BIO France (LANGUEDOC) — 2024

Domain

Domaine Peter Sichel

It all began more than 30 years ago, in the valley of Cucugnan, a meeting on this atypical land with a Mediterranean high-altitude climate, slightly influenced by the Atlantic. From this meeting, the grand project of a vineyard nourished by the breathtaking landscapes of the valley would be born. The magic of the Corbières had thus worked between Peter Sichel and this magnificent terroir... 2019 will be the year of change, the year of returning to the roots. Alexander Sichel, grandson of Peter Sichel, decides to take over the vineyard and give it a bright future with exceptional wines. Sharing the same love for the valley of Cucugnan and its viticultural potential as his grandfather, he wishes to pay tribute to him by renaming the estate "Domaine Peter Sichel." The size of the vineyard is then studied and reduced by 50%, carefully preserving the best vine plots: a new terroir wine is offered, declared IGP Pays de Cucugnan, with the goal of reaching a very high and premium level of quality. In addition to the reduction in vineyard size, the desire to evolve with the times and to affirm the environmental values of the estate led to its conversion to organic and biodynamic farming in the same year. Starting in 2019, the entire vision of the estate is rethought, even though the attraction for this land remains unchanged despite the years...

Vinification

The vineyards, with an average age of 30 years, are surrounded by forests and cultivated without chemical pesticides. They are situated between 300 and 400 meters above sea level on a clay and limestone soil, in a typically warm Mediterranean climate tempered by the higher altitude. Harvesting takes place early, at the beginning of September. A short skin maceration of just 2.5 days, hence the name *“Infusion de Grenache”, which* results in a very bright color. This is followed by gentle pressing and fermentation in small concrete vats. The wine was bottled in February, with a production of around 12,000 bottles.

Taste

Montanha (which means “mountain” in Occitan) displays a strikingly clear ruby-red color. The nose is pure, with vibrant fruit aromas of red berries and wild strawberries. A wine for lovers of fresh, refined red wines with a light tannin structure. Best enjoyed young and lightly chilled.

Food pairing

Light meal | Aperitif

General information

Type: Red wine
Grape varieties: Grenache (100%)
Viticulture: Organic
Storage (years): + 2-3
Serving temperature: 14-16 °C
Taste profile: Elegant refined

