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# BRUNEL DE LA GARDINE

Vignoble en Vallée du Rhône

FRUITY  
&  
GENEROUS

## CAIRANNE



### TERROIR

The appellation is located in the upper village of Cairanne in the north of the Vaucluse near the Dentelles de Montmirail, between the Aygues and the Ouvèze.

Its origin dates back to Antiquity. Cultivated by the Romans before falling under the control of the Barbarians. It was in the Middle Age that it experienced a new boom, it spreads from the outskirts of its village to the vast surrounding plains, under the orders of the Templars, the Hospitallers and finally the Popes.



### WINEMAKING

Alcoholic fermentation for 10 to 25 days and aged in stainless steel tanks.



### SERVICE

Best served around 14-16°C. To be paired with duck confit, quince & chestnuts mini pies or stuffed tomatoes with lamb and black olives...



### GRAPE VARIETIES



- Grenache
- Syrah

### TASTING



*Appearance* : deep garnet-red with a clear rim.

*Nose* : the high proportion of Syrah gives this wine some distinguished aromatic layers: black fruit, prunes, liquorice, leather.

*Palate* : a beautifully velvety wine with some very delicate tannins.

### AGING POTENTIAL



Perfect to drink now, can be kept up to 5 or 8 years.