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BRUNEL DE LA GARDINE

Vignoble en Vallée du Rhône

FRUITY
&
GENEROUS

VACQUEYRAS



TERROIR

Sandstone pebbles and flint mixed together with some calcareous fragments.

GRAPE VARIETIES



- Grenache
- Syrah
- Mourvèdre



WINEMAKING

The grapes are crushed and then fermentation takes place in stainless steel vats for 8 to 10 days. Then the wine matures in controlled-temperature vats (13°-15°C) for 12 to 18 months.

TASTING



Appearance : strong intense and deep.

Nose : small red fruit, violet, then liquorice and black pepper.

Palate : round and mouth filling, a lot of harmony completed by a long and persistent finish with silky tannins.



SERVICE

Best served around 17-18°C. To be paired with duck confit, quince & chestnuts mini pies or roasted quails with cherries and balsamic reduction...

AGING POTENTIAL



From 2 to 7 years.

