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CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC & FULL BODIED
WITHOUT ADDED SULFITES

CHÂTEAUNEUF-DU-PAPE PEUR BLEUE



TERROIR

Age of the vines: 40 years

The vines are located on three different types of soils: alpine diluvian large round stones (famously known as “galets roulés”), giving the wines backbone and structure; urgonian limestones, essential for minerality; sandy-clay soils from the Miocene, for finesse and elegance. The plurality of these terroirs gives the wine both balance and complexity.



WINEMAKING

100% handpicking into small baskets with thorough sorting of the grapes.

The Cuvée Peur Bleue is partly made like the red Cuvée Tradition to which are added some entire bunches of grapes that undergo a bit of carbonic maceration. This allows maximum fruit expression in the wine. No use of sulphites. The wine is aged in stainless steel.



SERVICE

Best served at 17°C. The wine is slightly “perlant” (fizzy) because of the presence of a small quantity of CO₂ used to protect the wine from oxidation in absence of added sulphites. Therefore, using a carafe and moving it energetically just before service to release this CO₂ is highly recommended.



GRAPE VARIETIES

- 1/3 Grenache
- 1/3 Mourvèdre
- 1/3 Syrah



TASTING

Colour : deep garnet-red with a violet rim.

Nose : open and generous, bursting with liquorice, chocolate, and olive notes.

Palate : extremely fresh and fruity. The texture is dense and velvety with some abundant but delicate tannins. A pure treat...



AGING POTENTIAL

From 10 to 15 years.



CHÂTEAU DE LA GARDINE – CHÂTEAU SAINT ROCH – BRUNEL DE LA GARDINE

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Alcohol abuse is dangerous to health. Consume in moderation.