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# CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL-VIGNERONS DEPUIS 1670

AROMATIC  
&  
FULL BODIED

## CHÂTEAUNEUF- DU- PAPE TRADITION



### TERROIR

Age of the vines: 40-60 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 Miocène, for finesse and elegance. The plurality of these terroirs give the wines both very good balance and complexity.



### WINEMAKING

100% handpicking into small baskets with thorough sorting of the grapes. Château de la Gardine is one of the last remaining estates in Châteauneuf du Pape to blend grapes before vinification, which is the traditional way of making wine in the region. The wine remains on lees before being transferred by gravity into concrete barrels for malolactic fermentation. The wine then ages during 9 to 14 months, 60% in vats and 40% in 1- to 3-year-old 225 litres oak barrels.



### SERVICE

Best served at 18°C. To be paired with Roasted quails with cherries and balsamic reduction or Provençal Beef stew (« Daube provençale »)...



### GRAPE VARIETIES



- 60% Grenache
- 15% Mourvèdre
- 20% Syrah
- 5% Muscardin

### TASTING



*Appearance* : deep purple.

*Nose* : aromas of black fruits, spices, coffee and cocoa. A powerful marriage of black liquorice and violet.

*Palate* : Velvety tannins soften down by the bottle ageing. On the palate, distinctive notes of tobacco and leather.

### AGING POTENTIAL



For those who want to enjoy the fruit generosity of this wine, drink now. For those who set the delicacy of silky tannins as a priority, wait a couple of years. For the most patients, this wine can lie down in your cellar, stored in good conditions, for 10 to 15 years.