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# CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC  
&  
FULL BODIED

## CHÂTEAUNEUF DU PAPE IMMORTELLE

VINES PARCEL SELECTION

### TERROIR

*Soils* : alpine diluvian large round stones famously known as "galets roulés" and urgonian limestones.

*Age of the vines* : 65+ years.

*Exposure* : mostly South-West Altitude: 40-100 meters

### WINEMAKING

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

The Syrah is harvested twice to obtain optimum ripeness, followed by Grenache and then Mourvèdre.

For this special cuvée, the grapes of first choice, are vinified with the stems left on in a cone-shaped oak vat. Apart from manual pigeage, very little intervention takes place during vinification. The wine then ages 12 to 16 months in vats.

### SERVICE

Best served at 18°C. To be paired with the finest and most delicate meat cuts: Wagyu beef, Châteaubriand, Angus, saddle of lamb... Game like hare, pheasant, grouse, venison, guinea fowl, pigeon and more. Dark chocolate.

### GRAPE VARIETIES

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

### TASTING

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

*Nose* : open and generous, bursting with red and black fruit (cherry, blackberry), exotic spice.

*Palate* : intense, powerful, expressive, with an extremely long and fresh finish. The tannins are pure silk. A master of elegance. Almost perfection...

Robert Parker, The Wine Advocate (2010 vintage) "*It boasts an opaque inky/purple as well as incredibly rich blackberry fruit intermixed with hints of fudge, charcoal, camphor and acacia flowers in addition to sweet, well-integrated tannin. This sensational 2010 Chateauneuf is one of the great classics of the vintage. It should drink well for at least three decades.*"

### AGING POTENTIAL

When drunk young, best decanted 4 hours before serving. With 10 years bottle ageing, best decanted 1 to 2 hours before serving.

