



www.gardine.com



CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC  
&  
ROUND

## CHÂTEAUNEUF -DU- PAPE GÉNÉRATIONS MARIE LÉONCIE

### TERROIR

Age of the vines: 60+ years.  
The white vines are mostly on urgonian limestones located on the western side of the estate. This provides wines with excellent minerality.

### GRAPE VARIETIES

- o 100% Roussanne

### WINEMAKING

Early harvest to preserve maximum freshness. 100% handpicking into small baskets.

The grapes are gently pressed in a pneumatic press right after the harvest. After cold settling, the Roussanne ferment in 225 liters oak barrels. The wine then ages in new oak barrels with regular stirring and racking. There is no malolactic fermentation and the wine is slightly filtered before bottling.

### TASTING

*Appearance* : The color is very dense, almost gold.

*Nose* : notes of mango and poached pear.

*Palate* : vanilla custard, brioche and salty minerality as well as a beautifully rich texture.

### SERVICE

Best served at 14-16°C to get the full expression of the complex aromas. To be paired with Patrick's scrambled eggs with truffles ("brouillade")...

### AGING POTENTIEL

Perfect to drink now, but can be kept 5 to 10 years for an evolution towards some even more roundness and fattiness and some gingerbread and mushroom aromas.



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

+ 33 (0)4 90 83 73 20/ [www.gardine.com](http://www.gardine.com)

Visit and winetasting : [caveau@gardine.com](mailto:caveau@gardine.com)

Professional sales (b2b) and export : [commande@bpf-brunel.com](mailto:commande@bpf-brunel.com) (France), [export.gardine@gardine.com](mailto:export.gardine@gardine.com) (Export)

Alcohol abuse is dangerous to health. Consume in moderation.