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CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC
&
FULL BODIED

CHÂTEAUNEUF- DU -PAPE CUVÉE DES GÉNÉRATIONS GASTON-PHILIPPE Vines parcel selection



TERROIR

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.

GRAPE VARIETIES



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

WINEMAKING



Old vines and 100% handpicking with thorough sorting of the grapes. The grapes are then blended at vinification.



TASTING

This cuvée, tribute to the grandfather and great-grandfather of the Brunel family presents superb aromatic qualities and a great aging potential.

Appearance : The colour is very dense, of a splendid deep purple ink.

Nose : The wine expresses some roasted notes on the nose.

Palate : Flavours of cassis and blackberry jam are dominating. The finish is very long with some very well integrated tannins.

After alcoholic fermentation, the wine remains on lees for another 5 – 10 days and is then transferred by gravity into concrete barrels for malolactic fermentation. Depending on the harvest, the wine ages during 14 to 18 months in new oak barrels.



SERVICE

Best served at 18°C. To be paired with noble dishes such as steak Diane, Christmas goose with chestnut stuffing, hare “à la royale” stuffed with pork and bacon...

AGING POTENTIAL



You can enjoy this wine now, decanting it 3 to 4 hours before serving. Stored in good conditions, the Gaston Philippe can easily be kept for 20 to 30 years.



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+ 33 (0)4 90 83 73 20/ www.gardine.com

Visit and winetasting : caveau@gardine.com

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

Alcohol abuse is dangerous to health. Consume in moderation.