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# CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC & FULL BODIED  
WITHOUT ADDED SULFITES

## RASTEAU MÊME PAS PEUR



### TERROIR

In the North, the vines are planted on terraces. The main soils are clay, stone or granite.

In the South, the vines are planted over vast areas and protected from the wind by hedges of cypress and poplar trees. They are mainly calcareous or sandy soils.



### WINEMAKING

Manual harvesting rigorous sorting, blending of grape varieties before alcoholic fermentation, pipeage of the harvest. One part of the grapes is scuffed and another is kept in whole bunches. The vinification is carried out according to a method respectful of the grapes, little interventionist, we do not use sulphite added. The wine is aged in stainless steel vats.



### SERVICE

The presence of carbon dioxide from fermentation gives a fizzy aspect on opening. It should be decanted a few hours or vigorously shake the carafe. Operating temperature: 18 ° C. To be paired with duck confit, quince & chestnuts mini pies.



### GRAPE VARIETIES

- 75% Grenache
- 25% Syrah



### TASTING

The gourmets will appreciate a grape-like expression of the grape with bright and fresh aromas, a gourmand mouth, a nose of red and black fruits, dense and velvety tannins. Feels like a treat !



### AGING POTENTIAL

From 5 up to 7 years.

