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CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

AROMATIC
&
FULL BODIED

RASTEAU TRADITION



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.



WINEMAKING

100% handpicking into small baskets.

The grapes are thoroughly sorted on a sorting table and fully destemmed. The grapes are blended, then they macerate at low temperatures before alcoholic and malolactic fermentation in stainless steel vats. The wine then ages in cement and stainless-steel vats.



SERVICE

Best served slightly chilled, around 15-16°C.

To be served with duck confit, quince & chestnuts mini-pies or roasted quails with cherries and balsamic reduction...



GRAPE VARIETIES



- 75% Grenache
- 25% Syrah

TASTING



Appearance : deep garnet-red with a purple rim.

Nose : some elegant black and red fruit and violet flower, liquorice, which evolve with a bit of bottle ageing towards aromas of prune, dates, and leather.

Palate : juicy, generous with some tight and elegant tannins. With time, the wine will develop complex flavours of cherry clafoutis and kirsch.

AGING POTENTIAL



Perfect to drink now but can be kept from 5 to 7 years.

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

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Alcohol abuse is dangerous to health. Consume in moderation.