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AROMATIC
&
FULL BODIED

CHATEAUNEUF-DU-PAPE TRADITION



TERROIR

Age of the vines : 40 years
Deep stony soils consisting mainly of rolled quartz and sandy red clay.



WINEMAKING

100% handpicking with thorough sorting upon arrival at the winery. Alcoholic fermentation in temperature-controlled stainless-steel vats with regular "pigeage". Ageing in vats and barrels for 12 months.



SERVICE

Best served at 17-18°C. To be paired with Provençal Beef stew (« Daube provençale ») !



GRAPE VARIETIES



- o 40% Grenache
- o 30% Mourvèdre
- o 30% Syrah

TASTING



Appearance: deep purple.
Nose: some delicious notes of black fruit, jammy, cherry, kirsch, and liquorice, then spice and pepper dominate.

Palate: ample and generous, with some dense and velvety tannins. Fruit-driven and supple, this wine is a very good start for those who are not familiar with Châteauneuf-du-Pape wines.

AGING POTENTIAL



Generous and approachable, ready to drink but can be kept up 8 years.