



CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

www.gardine.com

ELEGANT
&
FRUITY

DÉLICES

RASTEAU SWEET NATURAL WINE



TERROIR

The vines are planted on terraces, making optimum use of the space available, and on vast expanses of land protected from the wind by cypress and poplar hedges. The soils are clay-limestone with clay subsoils.

The high altitude, with its 180-metre slopes, gives a low yield, but the south-facing exposure to the Ventoux gives the grapes all their power.



WINEMAKING

The grapes are harvested by hand. Fermentation is traditional, in small vats, and at the call of fermentation : addition of pure alcohol at a density of 1030, i.e. around 80g of residual sugar (in accordance with the specifications of the Vin doux naturel de Rasteau appellation).

The wine is then matured in vats during oxidation to obtain its amber colour.



SERVICE

Serving temperature: serve chilled at 10°C.

Food and wine pairings: Cheeses, mild blue cheeses, as an aperitif or at the end of a meal with pastries or viennoiseries.



GRAPE VARIETIES

- o 100% Grenache



TASTING

It has an amber colour.

On the nose, nuts and mango.

The palate is supple, very smooth, with no bitterness. It is full and invasive, smooth and velvety.



AGEING POTENTIAL

10 years or more.



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

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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.