

# CHÂTEAU DE LA GARDINE

## 2018 - CHÂTEAU NEUF DU PAPE Tradition White

Nested on the South-West facing hill side of Châteauneuf-du-Pape village, “la Gardine” is one of the oldest classified vineyard of the Cru. In the early sixties, Maxime and Patrick Brunel were among the pioneers of the Rasteau village where they planted their own vineyard. After about 5 decades of hard labour they obtained the Cru classification. The 54 hectares in Châteauneuf du Pape and the 49 hectares in Rasteau are cultivated with meticulous care : blessed by the Mistral wind, very well drained soil, and an adapted canopy management, they use as less chemical as possible. “Château de la Gardine” with its unique engraved bottle, is considered as institution in the French and international gastronomy.



50% Roussane  
20% Clairette  
20% Grenache Bl  
10% Bourboulenc



50°F  
10°C



2020-21



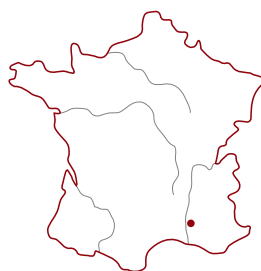
40-60  
years old



Sustainable



32 hl/ha



**VINEYARD :** 54 hectares

**LOCATION :** Nested on the South-West facing hill side of Châteauneuf-du-Pape village, just over looking the Rhône river

**SOIL :** The white vines are mostly on Urgonian limestones located on the Western side of the estate. This provides wines with excellent minerality.

**EXPOSURE :** Mostly south west facing

### TERROIR

### WINEMAKING

**HARVEST :** Harvest early (usually before September 15th) to preserve maximum freshness, except for the late ripening Clairette. 100% hand harvest into small baskets with thorough sorting of the grapes.

**VINIFICATION :** The grapes are gently pressed in a pneumatic press right after the harvest.

**FERMENTATION :** After cold settling, around 70% of the grapes ferment in stainless steel tanks at 15 to 18°C, the rest in 225 litres barrels.

**MATURATION :** The wine ages for 6 months in new oak barrels and vats. There is no malolactic fermentation and the wine is slightly filtered before bottling.

### TASTING NOTES



Pale gold



Fine and lively aromas of citrus, thyme, verbena, liquorice & fennel



Deliciously crisp, round & aromatic

### FOOD PAIRING

Seafood blanquette

«Bresse» chicken in cream sauce

Hard goat cheese