

CHÂTEAU DE LA GARDINE

2017 - CHÂTEAU NEUF DU PAPE Tradition Red



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 Chateauneuf 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.



65% Grenache
15% Mourvèdre
15% Syrah
5% Muscardin



64°F
18°C



2027-32



40-60
years old



Sustainable



32 hl/ha

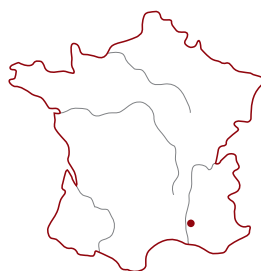
TERROIR

VINEYARD : 54 hectares

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

SOIL : Four different types of soils: alpine diluvian large round stones, giving the wines backbone and structure; urgonian limestones, essential for minerality; sandy and clayish soils for finesse and elegance.

EXPOSURE : Mostly south west facing



WINEMAKING

HARVEST : 100% hand harvest into small baskets with thorough sorting of the grapes. Syrah is harvested twice in order to obtain optimum ripeness, followed by Grenache and then Mourvèdre.

VINIFICATION : After having undergone an extremely thorough selection on the sorting table, the grapes are destalked, lightly crushed, cooled down and blended.

FERMENTATION : The cap of grape skins is manually punched down twice a day at the beginning of the fermentation, followed by pumping over in large stainless steel tanks. Then the wine remains on the dregs for another 5 – 10 days and is then transferred by gravity into concrete barrels for malolactic fermentation.

MATURATION : The wine then ages during 9 to 14 months, 60% in vats and 40% in 1 to 6 year-old 225 litres oak barrels.

TASTING NOTES



Deep rubis



Black fruit & flower



Sweet blackberry, violet, elegant structure, good acidity

FOOD PAIRING

T-Bone & Porterhouse steak

Five-spice Christmas goose

Aged Comté cheese