

CHÂTEAU DE LA GARDINE

2017 - RASTEAU
Château de la Gardine

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.



75% Grenache
25% Syrah



59-61°F
15-16°C



2022-24



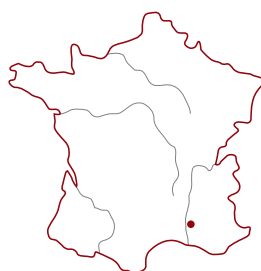
40-60
years old



Sustainable



35 hl/ha



VINEYARD : 49 hectares

LOCATION : On top of the hills around the village and on the South facing plateau

SOIL : The vines are located on steep slopes on three different types of soils: Calcareous brown soil; Skeletal soil on marl; Red soil and sandstone.

EXPOSURE : South, partly protected from the Mistral

TERROIR

WINEMAKING

HARVEST : 100% hand harvest into small baskets.

VINIFICATION : The grapes are thoroughly sorted on a sorting table and fully destemmed. The grapes are blended, then they macerate at low temperatures.

FERMENTATION : The alcoholic and malolactic fermentation take place in stainless steel vats.

MATURATION : The wine then ages in cement and stainless steel vats.

TASTING NOTES



Deep garnet, purple rim



Black & red fruits, violet flower, liquorice. With time : aromas of prune, dates & leather



Juicy, generous, tight & elegant tannins. With time : complex flavours of cherry clafoutis & kirsch

FOOD PAIRING

Roasted lamb

Steak

Prune tagine