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# CHÂTEAU DE LA GARDINE

FAMILLE BRUNEL - VIGNERONS DEPUIS 1670

FRUITY  
&  
CRISP

## CHÂTEAUNEUF- DU- PAPE TRADITION

### TERROIR

The white vines are mostly on urgonian limestones located on the western side of the estate. This provides a wine with excellent minerality.

### GRAPE VARIETIES

- 50% Roussanne
- 20% Grenache blanc
- 20% Clairette
- 10% Bourboulenc

### VINIFICATION

Harvest early to preserve maximum freshness, except for the late ripening Clairette. 100% handpicking into small baskets with thorough sorting of the grapes. The grapes are gently pressed in a pneumatic press right after the harvest. After cold settling, around 70% of the grapes ferment in stainless-steel tanks at 15 to 18°C, the rest in 225 litres barrels. 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

*Appearance* : pale lemon-green

*Nose* : the wine expresses some fine and lively aromas of citrus, thyme, and verbena, as well as some delicately spiced notes of liquorice and fennel.

*Palate* : it is deliciously round and aromatic with a crisp finish.

### SERVICE

Best served at 10°C.

To be paired with Summer Brandade Ravioli or Patrick's scrambled eggs with truffles ("brouillade")...

### AGING POTENTIAL

Best to drink now but can age 2 to 3 years for an evolution towards some more roundness and some waxy and honey aromas.

