





# Châteauneuf-du-Pape André Brunel 2017 CHÂTEAUNEUF



Châteauneuf-du-Pape with its terroir of elegance and finesse and the elegance of of André Brunel wines.

#### **Terroir**

The grapes for this cuvée are sourced from a number of long term growers and a variety of different terroirs, each with its own characteristics. Vineyards planted on deficient and filtering gravel beds produce concentrated wine; clay soils contribute a rich aromatic quality; and chalky limestone soils bring structure and a long finish to the blend. The vines, younger than those of the cuvée "Les Cailloux", allow this wine to be enjoyed while it is young. The oak-aged Syrah in the blend, however, gives the wine structure and body, and cellaring for 3-5 years will allow the wine to express its full structure and complexity.

## **Tasting Notes**

Dominant aromas of red and black fruits enhanced by a touch of oak from the barrel-aged Syrah and a touch of leather and earth complement the harmonious tannins rounding out an elegant and long finish.

#### Wine and Food Pairing

Cheese fondue, hearty beef stroganoff, roasted turkey, grilled red meat, ratatouille, and dishes with red wine sauces.



#### Vinification

Maceration in concrete vats after destemming of 70% of the Grenache, and total destemming for the Syrah and Mourvèdre. Racking and return for 5 weeks.



#### Maturing

Aging for 18 months in barrels, from 1 to 2 years for the Syrah; aging in concrete vats for 18 months for the Grenache and Mourvèdre. The final blend ages 6 months before bottling.



#### When to Drink

These wines enjoyed while young to fully appreciate the fresh red brought by the Grenache. But their aging potential will fully reveal itself after a minimum of 5 years and their peak at around 10 years.



#### Blending

70% Grenache, 25% Syrah, 5%, Mourvèdre



# Average Age of Vines

40 years



## Yield 35 hl/h



Type of Harvest By hand