



Domaine Les Cailloux
André Brunel



André Brunel Côtes du Rhône 2016



The vines, regrouped in 2 plots located to the east and west of the Rhône, gather all the complexity of the Rhône terroirs.

Terroir

This wine comes from two terroirs with complementary qualities allowing the Grenache to reveal all its potential: elegance and finesse thanks to the small yields and clay-limestone subsoil of the Saint Geniès de Comolas terroir in the Gard and power and hardness thanks to the round pebbles and clay subsoil of the Travaillan in the Vaucluse.

Tasting Note

The Grenache expresses all its qualities through the wine: exuberance of red fruit, roundness of tannins. The Syrah and the Cinsault bring their structure and elegance. The 2016 vintage, with exceptional climate conditions, makes this wine the perfect choice for enjoying memorable moments with your friends as well for relaxing evenings at home.

Wine-Food Pairing

Red Meat and Charcuterie

Technical Sheet



Vinification

The maceration lasts between 20 and 30 days. Rack-and-return and punching of the cap are carried out daily during the alcohol fermentation and fermentation temperatures are controlled at around 28°C. The devatting is decided upon after tasting.



Maturing

The cuvées age in vats and are bottled without any fining after filtering on pinkish soil.



When to Drink

To fully appreciate the power and finesse of the fruit, it's recommended to drink this wine while it's relatively young.



Blending

Grenache (70%), Cinsault (20%), Syrah (10%).



Average age of the vines

35 years



Yield

35 hl/h



Type of harvest

Mostly manual