





Châteauneuf-du-Pape André Brunel 2016 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