



Châteauneuf du Pape André Brunel, 2013



A Châteauneuf du Pape allying the power of the terroir to the elegance and finesse characteristic 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 their 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 drunk 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 Note

Dominant aromas of red and black fruits enhanced by a woody touch from the barrelaged Syrah grapes. The tannins are harmonious and elegant. After 5 years, aromas of leather, undergrowth appear, while the finish gains in elegance and length.

Wine - food pairing

Cheese fondue, Beef Stroganoff, roast turkey with traditional trimmings, grilled red meat, ratatouille and dishes with red wine sauces.

Technical sheet



Vinification

Concrete vat, destemming at 70% for the Grenache, and total destemming for the other grape varieties, 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 other varieties. Final blending 6 months before bottling.



When to drink

These wines may be enjoyed when young to fully appreciate the fresh red fruits 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

Grenache (70%), Syrah (25%), Mourvèdre (5%).



Average age of the vines

40 years



Yield

35 hl / h



Type of harvest

By hand