

BRUNEL
DE LA
GARDINE

Cairanne Brunel de la Gardine



Red



55% Grenache, 45% Syrah.



75 cl

FRUITY &
GENEROUS

Terroir



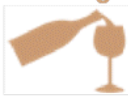
Red soil on sandstone, clayish terraces and stony skeletal soil, much of which is sandy molasses.

Vinification



Traditional vinification, fermentation at controlled temperature in stainless steel vats. Long maceration. Ageing in vats.

Tasting



Colour: Deep garnet with a clear rim.
Nose: The high proportion of Syrah gives this wine some distinguished aromatic layers: black fruit, prunes, liquorice, leather.
Palate: A beautifully velvety wine with some very delicate tannins.

To serve

Best served around 14-16°C.

Aging potential



Perfect to drink now, but can keep 5 to 8 years.

Food Matching



Cured meat and charcuterie boards.
Barbecued meat.
Italian food: pizzas, pasta,, olives.
Vegetarian dishes such as ratatouille, stuffed vegetable, pesto soup.



Safra 2015. Decanter Wine Day em 16/05/2018. Hotel Radisson.