

BRUNEL
DE LA
GARDINE

Gigondas Brunel de la Gardine



Red



Grenache
Syrah



75 cl

AROMATIC &
FULL-BODIED

Terroir



Wide alluvial terraces and stony red clay alluvium on the slopes.

Vinification



The grapes are destemmed and crushed, then fermentation takes place in oak tronconic vats. Then the wine ages 8 to 10 months in oak tronconic vats.

Tasting

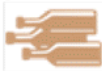


Colour: Garnet with a bright violet rim.
Nose: Very elegant, this wine shows some superb red fruit aromas.
Palate: Juicy, ripe and rich in fruit with some magnificently velvety tannins.

To serve

Best served around 16-17°C.

Aging potential



Perfect to drink now, but can keep 3 to 5 years.

Food Matching



Perfect with roasted and stewed red meat: Mutton stew, shoulder of roast lamb with thyme, Antillaise duck, deer, roasted wild boar.



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