



André Brunel, 2013



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 hardiness 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 2013 vintage, less hot than the previous ones, brings this note of elegance to this wine that makes it a perfect choice for enjoying moments with your friends or destress after a hard working day.

Wine-Food Pairing

Red Meat - Charcuterie.

Technical sheet



Vinification

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



Maturing

The cuvees 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

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