

# Chateauneuf du Pape Château de la Gardine Cuvée Peur Bleue



Red



1/3 Grenache, 1/3  
Mourvèdre, 1/3 Syrah from  
the lieux-dits of La Gardine,  
Combes Masques and Grand  
Dèves.



75 cl

AROMATIC &  
FULL-BODIED

## Terroir



Age of the vines: 40 years  
The vines are located on three different types of soils:  
- Alpine Diluvian large round stones (famously known as “galets roulés”), giving the wines backbone and structure;  
- Urgonian limestones, essential for minerality;  
- Sandy-clay soils from the Miocène, for finesse and elegance.  
The plurality of these terroirs give the wines both very good balance and complexity.  
Exposure: Mostly South-West  
Altitude: 40-100 meters

## Vinification



100% hand harvest into small baskets with thorough sorting of the grapes. The Syrah is harvested twice in order to obtain optimum ripeness, followed by Grenache and then Mourvèdre.  
The Cuvée Peur Bleue is partly made like the red Cuvée Tradition to which are added some entire bunches of grapes that undergo a bit of carbonic maceration. This allows maximum fruit expression in the wine. No sulfur is used, so CO<sup>2</sup> content is higher in order to protect the wine from oxidation. The wine is aged in stainless steel.

## Tasting



Colour: Deep garnet with a violet rim.  
Nose: Open and generous, bursting with liquorice, chocolate and olive notes.  
Palate: Extremely fresh and fruity. The texture is dense and velvety with some abundant but delicate tannins. A pure treat...

## To serve

Best served at 17°C. The wine is slightly “perlant” (fizzy) because of the presence of a small quantity of CO<sub>2</sub> used to protect the wine from oxidation in absence of added SO<sub>2</sub>. Therefore using a carafe and moving it energetically just before service to release this CO<sub>2</sub> is highly recommended.

## Aging potential



10-15 years.

## Food Matching



Grilled steak and fine meat cuts such as Charolais, Angus Beef, Wagyu Beef. Tasteful Mediterranean dishes such as ratatouille Provençale, Daube (beef stew) and petits farcis nicois (stuffed vegetables). “Meaty” fish dishes such as balsamic-glazed salmon and Monkfish poached in spiced red wine.

