Brunel de la Gardine
Côtes du Rhône

Red | 65% Grenache, 20% Syrah, 15% Mourvèdre . | 75 cl | FRUITY & GENEROUS

Terroir	Various soils from the Southern Rhône area give this wine a perfect balance: Sediments, alluvial soils, granitic limestones, stones.
Vinification	Traditional vinification, fermentation at controlled temperature in stainless steel vats. Long maceration. Ageing in cement vats.
Tasting	Colour: Garnet with a bright violet rim. Nose: Shows the typical aromas of the region: red fruit, earthy notes, sweet spice. Palate: Juicy, supple and very well balanced. An easy drinking wine that will please all crowds.
To serve	Best served around 14-16°C.
Aging potential	Perfect to drink now, but can keep 3 years.
Food Matching	Cured meat and charcuterie boards. Spicy food: the soft tannins and the spiciness of this wine will combine perfectly well with your best curries, couscous, chill con carne and sweet and duck laqué. Barbecued meat: steak, burgers, sausage, etc. Italian food: pizzas, pasta. Cheese boards: Semi-hard and hard cheeses such as Epoisses, Aged Cheddar, Brie. Vegetarian dishes such as ratatouille, stuffed vegetable, pesto soup.