

# Brunel de la Gardine Saint-Joseph



Red



100% Syrah.



75 cl

AROMATIC &  
ROUND

## Terroir



Light schist and gneiss soils on a granitic bedrock.  
Exposure: South / South-East  
Altitude: 200-250 meters

## Vinification



The grapes are destemmed.  
Traditional long fermentation, then the wine ages around 8 months in vats and French oak casks (10% new oak).

## Tasting



Colour: Deep bright garnet.  
Nose: Very seductive. Fruity expression with blackcurrant and violet flower notes. With a bit of bottle ageing, these will evolve towards some leathery and liquorice notes.  
Palate: Generous and dense with fine tannins. Very harmonious, without being too corpulent.

## To serve



Best served around 16-17°C.

## Aging potential



Perfect to drink now, but can keep 10 to 15 years.

## Food Matching



This wine is the perfect match for rustic meat dishes such as beef casserole and coq au vin.  
Try it also with modern-style low-fat cooking such as lamb skewers and grilled steak.

