



Château de la Gardine Châteauneuf du Pape “Cuvée Tradition” Blanc

On the nose, the wine expresses some fine and lively aromas of citrus, thyme and verbena, as well as some delicately spiced notes of liquorice and fennel. On the palate, it is deliciously crisp, round and aromatic with a crisp finish.



LOCATION

Region: Côtes du Rhône.
Town: Châteauneuf du Pape,
France.



SOIL

Mostly Ugonian limestones.



ESTATE

Château de la Gardine.



VINE

Training: Guyot.

Yield: 1.4 bottles per plant average.



WINEMAKER

The Brunel Family.



VINIFICATION

Grapes are gently pressed in a pneumatic press. 70% of the grapes ferment in stainless steel tanks, the rest in barrels.



VARIETALS

30% Roussanne,
30% Clairette,
20% Grenache blanc,
20% Bourboulenc.



BARREL

Oak.



RESIDUAL SUGAR

1.2 grams per liter.



MATURATION

6 months.



ACIDITY

2 grams per liter.



VINTAGE PRODUCTION

info coming soon.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Baked Monkfish with Saffron Sauce,
Sauteed Sole Fish with Lemon Butter
Sauce, Sushi, and hard goat cheese.



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