



Château de la Gardine Châteauneuf du Pape Cuvée des Générations Gaston-Philippe

One of the world's great producers, Gardine's Gaston Philippe is hailed as "unquestionably one of the stars" of the storied appellation. The 2014 vintage has terrific richness in its heady black and blue fruits, crushed pepper and mint-laced aromatics. "One of the few full-bodied wines in the vintage, it has solid mid-palate depth, a mouth-filling, layered texture and a great finish. Made from equal parts Grenache, Syrah and Mourvèdre that spent 10 months in new French oak, it has the fruit to drink nicely on release, yet the concentration to evolve over a decade." -- Wine Advocate.



LOCATION

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



SOIL

Alpine Diluvian large round stones,
Urgonian limestones, sand and clay.



ESTATE

Château de la Gardine.



VINE

Training: Guyot.
Yield: 1.4 bottles per plant average.



WINEMAKER

The Brunel Family.



VINIFICATION

Hand harvested, selected on the sorting
table, destalked, lightly crushed, cooled,
blended, pumped in large steel tanks,
barreled for malolactic fermentation.



VARIETALS

33% Grenache,
33% Mourvèdre
33% Syrah.



BARREL

Oak.



RESIDUAL SUGAR

< 2 grams per liter.



MATURATION

14-18 months in the barrel.



ACIDITY

3.5 grams per liter.



VINTAGE PRODUCTION

1,500 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Steak Diane, Christmas Goose with
chestnut stuffing, and Provencal
Beef stew.



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