



CHATEAUNEUF DU PAPE ANDRÉ BRUNEL ROUGE 2020

WINE DATA

Producer

André Brunel

Region

Châteauneuf du Pape

Country

France

Wine Composition

70% Grenache,
25% Syrah, &
5% Mourvèdre

Alcohol

14.5 %

Total Acidity

3.04 g/l

Residual Sugar

1.8 g/l

pH

3.60

DESCRIPTION

This Châteauneuf du Pape is a deep ruby red, that will evolve to light bronze after eight to ten years of ageing. The dominant aromas of red and black fruits (mainly blackcurrant, cherry and blueberry) are enhanced by a touch of oak from barrel-aged Syrah, and hints of leather and earth. These fruit flavors fill the mouth, complementing harmonious tannins. The long finish is soft, with hints of oak.

WINEMAKER NOTES

The grapes for this cuvée are sourced from a number of growers who have worked with the Brunel family for many years. They represent a variety of different terroirs, each with unique characteristics. Vineyards planted on filtered gravel beds produce concentrated grapes, while clay soil adds a rich, aromatic quality, and chalky limestone brings structure and a long finish to the wine. The blend, made from young Grenache, (for fresh fruit aromas), and oak-aged Syrah (for tannins and structure) creates a wine that is drinkable when in its youth, or cellared up to ten years.

The harvest was conducted in mid-September to ensure mature grapes with some acidity. Grenache and Mourvèdre were co-fermented in concrete vats while the Syrah was aged for eighteen months in one or two year old Burgundian oak barrels. The blend was made once the Syrah was ready, and bottling took place three months later to ensure the different grapes were fully integrated.

SERVING HINTS

To fully appreciate the power and finesse of the fruit, it's recommended to drink this wine while it is relatively young, although cellaring for three to five years will reveal the wine's full structure and complexity.

