ANDRÉ BRUNEL CHATEÂUNEUF-DU-PAPE LES CAILLOUX BLANC 2021



Rhône Valley, France



TASTING NOTES: Les Cailloux Blanc displays a pale gold color in its youth and evolves into deep gold after a few years of aging. It has floral scents of honeysuckle and jasmine with hints of honey. On the palate, white flowers and honey are joined by minerality and viscosity on the finish. The wine's surprising complexity grows more well-rounded as it evolves in the glass.

VITICULTURE: The Domaine's white Châteauneuf-du-Pape is made with grapes from three plots. Roussanne grows in Les Serres, Grenache Blanc in Le Revès, and Clairette come from Bois de la Ville. Although Roussanne isn't typical of a Châteauneuf-du-Pape white grape, it brings aromatics, finesse and elegance to the wine, whereas the Grenache Blanc and Clairette bring freshness and structure. This terroir, full of round pebbles, is characteristic of the appellation and bestows an all-important ageing ability to the wine. Elegance and length are the main characteristics of this wine.

VINIFICATION: The Roussanne is harvested in late August to avoid becoming overripe while Grenache Blanc and Clairette are picked at beginning of September. The grapes are destemmed and fermented together. The wine is then aged for six months in concrete vats to preserve its freshness and purity of fruit. It rests in bottles for at least three months before release.

FAMILY: One of Châteauneuf's most revered estates is centuries-old André Brunel, who has been in the region since the 17th century and has been making wine for five generations. Though originally named Domaine Les Cailloux by Lucien Brunel in 1954, its current name is after the fourth-generation owner, André Brunel. Under André's leadership, the estate expanded rapidly, with vines in the Côtes du Rhône AOC as well as Vins de Pays. In 1971, after André took over, he launched Grenache-dominant Cuvée Centenaire, the estate's top wine, which solidified André Brunel as a major player in Châteauneuf-du-Pape. In addition, the family is leading the charge in the region for eco-friendly farming practices, eschewing chemicals at every turn. André's son, Fabrice, is now at the helm of this pioneering estate, overseeing their three appellations.

PRODUCER: André Brunel ALCOHOL: 13.5%

REGION: Châteauneuf-du-Pape, Rhône Valley

TOTAL ACIDITY: 2.91 G/L

GRAPE(S): 70% Roussanne, 20% Grenache Blanc, 10% Clairette RESIDUAL SUGAR: 0.98 G/L

SKU: ABCB217 pH: 3.39

