ANDRÉ BRUNEL CHATEÂUNEUF-DU-PAPE LES CAILLOUX ROUGE 2018



Rhône Valley, France



TASTING NOTES: Clean and elegant, the nose features red fruits typical of Grenache with pepper and spice from Mourvèdre and Syrah. The spices are more pronounced on the palate, enhanced by a touch of oak. The palate is fruit-driven than classic Châteauneuf-du-Pape, showing its savory side through a long finish. It is approachable now and will continue to evolve for five to eight years.

VITICULTURE: The area is composed of multiple plots, each with their own distinct characteristics that give this wine its complexity. The gravel beds of Bois de la Ville and Les Serres have perfect drainage, bringing a great concentration of flavor to the grapes. Farguerol and Cansaud are known for red and blue clay soil, which leads to the rich aromatics in the nose and on the palate. The grapes from the Cabrieres and Reves vineyards are grown in the chalky, limestone soil that brings an overall structure and long finish.

VINIFICATION: The harvest lasted from September to early October. The grapes were fully destemmed, except the last week when the stems are mature and provide extra tannins. After fermentation, the Syrah was aged between 12-18 months in 1-2-year-old Burgundian oak. The Mourvèdre and Grenache were co-fermented and aged in concrete vats. The blend was made once the Syrah finished aging, and then bottling took place 3-6 months after blending. After bottling, the wine rested three months before its 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: 14.5%
REGION: Châteauneuf-du-Pape, Rhône Valley	TOTAL ACIDITY: 2.93 G/L
GRAPE(S): 60% Grenache, 27% Mourvèdre, 10% Syrah, 3% Cinsault	RESIDUAL SUGAR: 0.11 G/L
SKU: ABCA187	pH: 3.65

