

CÔTES DU RHÔNE ANDRÉ BRUNEL ROUGE 2018



André Brunel

Region Côtes Du Rhône

> Country France

Wine Composition

70% Grenache, 20% Cinsault, & 10% Syrah Alcohol 14.5% Total Acidity 3.44 g/l Residual Sugar 1.04 g/l pH 3.52

DESCRIPTION

The Cotes du Rhone Andre Brunel Rouge is a vibrant red color, with darker red highlights. The wine shows the exuberance of red fruit, mainly strawberry, to the nose and palate, with the Grenache also providing round tannins. The Syrah and Cinsault bring structure and elegance. The finish is soft and lingering. It is a great every day wine at an affordable price.

WINEMAKER NOTES

The grapes that make up this wine come from vines in two of the best vineyards in the region, located to the east and west of the Rhône. They have complementary qualities, allowing the Grenache, Cinsault and Syrah to reveal their best characteristics, thanks to the small yields and clay/limestone soil of the Saint Genies de Comolas in the Gard, and the power and hardiness of the grapes from the round pebbles and clay subsoil of the Travaillan, in the Vaucluse.

The grapes are harvested in September and fully destemmed to enhance the fruitiness of the wine. Fermentation lasts three to four weeks, after which time the wine is aged in concrete tanks for a period of nine to twelve months. The wine is released one month after bottling.

SERVING HINTS

To fully appreciate the power and finesse of the fruit, it's recommended to drink this wine while it's relatively young.

