

ANDRÉ BRUNEL CÔTES DU RHÔNE LA BÉCASSONNE 2019

Rhône Valley, France



TASTING NOTES: A medium bodied, fresh white wine with notes of ripe peach, summer melon, honey and a touch of balanced minerality. The Roussanne in the blend brings structure and aromatic typicity while Clairette and Grenache provide ample acidity.

VITICULTURE: The grapes for this wine come from unique vineyards, particularly well-suited for these wines, that are on a hillside exposed to the rising sun but protected from the hotter setting sun by a pine forest. Its position allows the grapes to fully ripen on vines planted in clay earth with a calcareous subsoil. The terroir gives the grapes their floral and exotic characteristics, while preserving their freshness, which is rare for white Cotes du Rhone wines.

VINIFICATION: The grapes were harvested, destemmed and pressed quickly with the resulting juice fermented in concrete vats. The wine was then aged six months to preserve the intense fruit and provide enjoyment from first sip to last.

INTERESTING FACT: Every year small game birds called La Bécasse spend their winters in the tall grass around André Brunel's Roussanne, Clairette and Grenache Blanc vineyards. The birds continue their natural life cycle during the autumn and winter months while the vines take their rest.

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: Côtes Du Rhône, Rhône Valley

TOTAL ACIDITY: 2.67 G/L

GRAPE(S): 50% Roussanne, 30% Grenache Blanc, 20% Clairette

RESIDUAL SUGAR: <0.8 G/L

SKU: ABBE197

pH: 3.39