

ANDRÉ BRUNEL CHATEAUNEUF-DU-PAPE CUVÉE RÉSERVÉE 2022

Rhône Valley, France



TASTING NOTES: Dominant aromas of red and black fruit are enhanced by a touch of oak from barrel-aged Syrah, hints of leather and earth. Fruit flavors fill the mouth, complemented by harmonious tannins.

VITICULTURE: The grapes for this cuvée are sourced from a number of growers with longstanding relationships with the Brunel family, all of which represent a variety of unique terroirs. 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 vines are farmed without the use of pesticides or herbicides and the soil is worked by tractor. The growers use grass coverage to limit the yields.

VINIFICATION: The grapes saw a three-week maceration period with daily pump-overs. The wine was then aged in a combination of stainless steel and concrete. It was aged in the bottle for a minimum of three months prior to release.

INTERESTING FACT: The famous Châteauneuf-du-Pape galet stones that have become so influential to the terroir were swept down from the Alps by the Rhône River during the Ice Age.

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

REGION: Châteauneuf-du-Pape, Rhône Valley

GRAPE(S): 70% Grenache, 25% Syrah, 5% Mourvèdre

ALCOHOL: 14.5%

TOTAL ACIDITY: 2.81 G/L

RESIDUAL SUGAR: 0 G/L

pH: 3.76