

# ANDRÉ BRUNEL CHATEAUNEUF-DU-PAPE

CUVÉE RÉSERVÉE 2023

*Rhône Valley, France*



**TASTING NOTES:** This cuvée opens with vibrant aromas of strawberry and raspberry, layered with a subtle peppery spice. The palate is silky and refined, with harmonious tannins and a long, elegant finish. With age, notes of leather and forest floor add further complexity. A natural match for red meats and game, it also pairs beautifully with roast chicken, mushroom dishes, lentil stew, grilled eggplant, or aged cheeses.

**VITICULTURE:** The grapes for this cuvée are sourced from several 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:** Total destemming of all grape varieties. Daily pump-overs for 4 weeks. Minimum 12 months aging in tanks. No barrels used.

**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):** 60% Grenache, 30% Syrah, 10% Mourvèdre

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** 2.80 G/L

**RESIDUAL SUGAR:** 1 G/L

**pH:** 3.80