

ANDRÉ BRUNEL VIN DE PAYS ROSÉ 2025

Rhône Valley, France



TASTING NOTES: Light and elegant, with lively acidity balanced by succulent sweetness. Notes of exotic fruit and red berries lead to a crisp, smooth, and persistent finish. Pairs beautifully with fresh fruit, soft cheeses, spicy Asian cuisine, light desserts, and berry-based pastries.

VITICULTURE: The 2025 growing season was defined by warm, sunny conditions and an early, healthy harvest. Optimal ripening and excellent fruit quality resulted in wines with vibrant fruit expression, balanced acidity, and exceptional character, this Vin de Pays Rosé included.

VINIFICATION: Crafted from sustainably farmed vineyards, this Vin de Pays Rosé is made using direct pressing, brief skin contact, and 10 days of temperature-controlled maceration, resulting in vibrant fruit expression, balanced acidity, and a fresh, approachable character.

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: IGP Méditerranée

GRAPE(S): 50% Grenache, 30% Syrah, 20% Cinsault

ALCOHOL: 12.5%

TOTAL ACIDITY: 2.63 G/L

RESIDUAL SUGAR: <1

pH: 3.51