

Châteauneuf du Pape 2004

PRODUCER - DOMAINE BRUNIER

COUNTRY - FRANCE

REGION - SOUTHERN RHONE

TASTING NOTES

Sweet and open on the nose, very dominated by Grenache, with lots of cherry-herby fruit to the fore. Sweetly textured fruit, quite fine, nicely rounded, with an appealing, elegant, silky texture. Grippy, herby, sweet cherry fruit like that on the nose. Very primary, but complete, with fresh acids and a good backbone of tannin. Lovely balance.

WINEMAKING NOTES

Grenache 60%, Mourvedre 20%, Syrah 15%, and the rest various other red varieties.

Grapes are hand-picked, with stringent double sorting at the vine. Gentle pressing and selective destemming, followed by 25-35 days' traditional fermentation in temperature-controlled stainless-steel and wooden vats. Pneumatic pressing, then systematic malolactic fermentation.

In vats for the first 10 months, then in foudres (50-70hl) for 12 months. Bottled unfiltered at about 22 months. Marketed at 2 years

TECHNICAL DETAILS

Cellar Notes - Drink now through 2025

Alcohol 14.5%

Available in 75cl



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