

Le Petit Maxima, Brunel de la Gardine

France | Rhône | Côtes du Rhone Villages AOC

Art. Nr. 85610

Wine Description

Fruity wine, soft tannins with delicate spicy notes of pepper. This organic wine should be drunk in its youth (within 2-3 years) to enjoy its fruity aromas.

The unique label shows the 1953 tractor, the first wheeled tractor used at the Château de la Gardine which worked hundreds of hours with Maxime Brunel on board. Today, the tractor is still functioning and visible at the winery.

Region Description

Chateau de La Gardine is a tiny estate immediately west of the great Chateauneuf du Pape, which obviously needs no introduction. Although winemaking has been recorded there since the mid 1700s, La Gardine as we know it began when the Brunel family bought the estate in 1947 and set about increasing its quality and production.

La Gardine is easily recognised by its famous moulded bottle that originated in the discovery of a mouth-blown bottle during the digs to expand the cellar. The family name 'Benjamin Brunel', crest and motto 'Angulus Ridet' grace the surface, Latin for 'corner of joy'.

'Brunel de la Gardine' is the 'micro-négociant' range set up to give access to the Brunel label and has become something of an institution for terrific value.

Food Pairing:

It will be the best partner of grilled meat, beef skewers, tapas. You will also enjoy it alongside tomato sauce based dishes such as pizzas.

TECHNICAL DATA

VINTAGE:	2020	COUNTRY:	France
REGION:	Rhône	VOLUME:	0,75 L
STYLE:	Soft & Fruity	WINE TYPE:	Red wine
VARIETAL:	Cuvée	SERVING TEMP:	room temperature
ALLERGENS:	contains sulfites	AGING POTENTIAL:	Enjoy young

