

# AB

## ANDRÉ BRUNEL



### Est-Ouest - 2023



The vines, regrouped in 2 plots located to the east and west of the Rhône, gather all the complexity of the Rhône terroirs.

#### Terroir

This wine comes from two terroirs with complementary qualities allowing the Grenache to reveal all its potential: elegance and finesse thanks to the small yields and clay-limestone subsoil of the Saint-Geniès-de-Comolas terroir in the Gard and power and hardiness thanks to the round pebbles and clay subsoil of the Travaillan in the Vaucluse.

#### Tasting notes

The 2023 vintage has allowed us to produce a fresh, well-rounded wine. It is a blend of Grenache and Cinsault, beautifully expressing red fruit aromas, with Syrah adding structure to the finish. Its roundness and smoothness on the palate make it a particularly pleasant and easy-to-drink wine. It charms with its balance. Ideal for any occasion !.

#### Accord Mets Vins

Red Meat - Charcuterie.

### Technical sheet



#### Vinification

Fermentation and maceration last for 3 to 4 weeks. Pump-overs are carried out daily during the alcoholic fermentation. Fermentation temperatures are controlled around 25°C. The devatting is decided upon after tasting.



#### Maturing

The cuvees age in vats and are bottled without any fining.



#### Blending

Grenache (70%), Cinsault (20%), Syrah (10%).



#### When to drink

To fully appreciate the power and finesse of the fruit, it's recommended to drink this wine while it's relatively young.



#### Average age of the vines

35 years.



#### Yield

35 hl / h.



#### Type of harvest

Mostly manual.