

AB

ANDRÉ BRUNEL



Est-Ouest - 2024



The vines, 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 Gardois terroir ; and power and hardness thanks to the round pebbles and clay subsoil of the Vauclisian soils.

Tasting notes

The 2024 vintage reveals a radiant character and remarkable intensity. A blend of Grenache and Cinsault, it elegantly expresses crisp red fruit aromas, while Syrah adds structure and depth to the finish. Livelier and subtly textured, this vintage offers a harmonious balance between freshness and body. A red wine that is both indulgent and refined, perfect for sharing moments of enjoyment with ease.

Wine-Food Pairing

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.



Alcohol content

14.5 % alc./vol

Ingredients



E = 324Kj / 77Kcal (100ml)