



La Chapelle
de Gabrielle
2016



CHATEAU DE LA GAUDE
Bouteille
N° 3426 / 4500

LA CHAPELLE DE GABRIELLE

Côteaux d'Aix-en-Provence 2016

VARIETIES

50 % Grenache noir
30 % Cabernet Sauvignon
20 % Syrah

AGE OF THE GRAPEVINES

Grenache noir : 63 ans in gobelet
Cabernet Sauvignon : 48 ans in cordon de Royat
Syrah : 8 ans conduit in cordon de Royat

VINIFICATION

Manual harvest in early morning, double sorting, fermentation of Cabernet and Grenache seeded while Syrah with whole grapes, raised 24 months in concrete vat and barrels.

TASTING NOTES

The terroir of Château de La Gaude fully reveals itself in the Hortense cuvée. This complex and round wine offers us notes of intense red and black fruits, spiced thanks to a delicate chocolate hint. It is recommended to open it a while before the tasting moment. This wine has an aging potential. Its tannic structure allows you to leave it in your cellar during 8 to 10 years. It has a fine balance and can compete with wines from the Côtes du Rhône and Bordeaux.

SERVING SUGGESTION

Ideal with a grilled beef breast or strong dishes. It also works well with the bitterness of chocolate desserts.

CHATEAU DE LA GAUDE

AIX EN PROVENCE

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