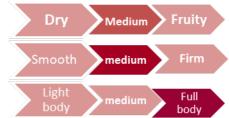
Château de la Grande Gardiole Châteauneuf du Pape, 'Vielles Vignes'

Full-bodied, powerful, intense, with stewed cherry, plum, nutmeg, cardamom, and a pervasive meaty, earthy presence. Drink now or age for several years.

Food match: Enjoy with flavoursome rib of beef, mature lamb/lamb shank, or roasted Mediterranean vegetables.



What's special about this wine?

- Although Chateauneuf is always expensive, the price-quality ratio in this wine is excellent, as reflected in the awards given.
- Vignes Gold Orange 2017 / Gold Lyon 2017 / 93 Andreas Larsson/
 93 Wine Enthusiast

Like to know more?

- Varietals: 68% old vine (50 yrs+) Grenache, 25% Syrah, 7% Cinsault. Old vines give more complexity.
- The property was once a barn, which gave shelter to the Prince of Orange.
- The property is owned by the Rey family.
- The appellation is named after the papal palace built nearby, in Avignon, during the 1400s. It was the first Appellation to be created (1936), and is possibly one of the most famous.
- Low volumes in 2016 and 2017 have increased the price of this highlysought after wine.

Keenly-priced wines, straight from the vinevard