

# Château Unang

## La Gardy 2016

### CÉPAGES

GRENACHE, SYRAH,  
ROUSSANNE.

YIELDS OF 15-30  
HL/HECTARE.

HAND-HARVESTED.



Tasting: there is a bright ruby color to this wine and on the nose, notes of cherry and chocolate combine with subtle aromas of liquorice and cinnamon. A mineral character then emerges accompanied by smoky touch of tobacco.

Terroir: the highest vines (350m altitude) of Unang are used for the reds. This wine comes from our oldest Grenache, planted on the terraces. We are on a geology dominated by limestone, the vines oriented to the north and east are protected by the hill on hot summer afternoons.

Vinification: after the fermentation, the wine ages in 600 litres barrels between 12 and 18 months. The wine is then bottled and aged for two more years in our cellar before distribution.

Notes: serve around 15°C. Can be drunk now although still young, and can be kept for 8+ from now. It has the characteristics of ripe