



André Brunel
Châteauneuf-du-Pape
Cuvée Réservee

“Press Highlights”

2022

- 93 Pts. – JAMES SUCKLING, *April 2024*

“A well-built, balanced and harmonious red from a blend of grenache, Syrah and Mourvèdre. Medium-bodied with fine tannins. There is an elegant and refined character throughout. Poised and textural, with a bright finish full of verve and energy.”

2020

- 94 Pts. – JAMES SUCKLING, *March 2023*

“It would be hard to imagine a more completely typical Châteauneuf than this beauty. Wonderful balance of restrained richness, delicate spicy and earthy aromas alongside the red fruit and candied orange peel character. Stunning interplay of fine tannins and fruit at the long finish with a cookie-like texture...”

- 94 Pts. – WINE ENTHUSIAST, *December 2023 Issue*

“Alluring aromas of fresh Morello cherries macerated with Gala apple, cranberry and rose petals linger gently in the glass, immediately demonstrating balance. The palate is refreshed by mouthwatering acidity, which ushers in notes of rhubarb and black cherry in the midpalate, and black peppercorn through the finish.”

2016

- 93 Pts. – WINE SPECTATOR, *February 29, 2020*

“Perfumed sandalwood and sanguine notes lead off, followed closely by supple red currant, cherry and damson fruit flavors. Silky and refined through the finish, with *garrigue*, shiso leaf and cedar accents chiming through.”

- 90 Pts. – WINE ADVOCATE, *September 24, 2020*

Brunel's 2016 Châteauneuf du Pape features accents of green peppercorns and leather overlaid on a base of dried cherries. It's medium to full-bodied, with silky but noteworthy tannins that should support it at least through its first decade, but it lacks the sheer generosity and exuberance of the vintage's best offerings, favoring a more sedate, savory approach.”

2013

- 90 Pts. – WINE ENTHUSIAST, *May 2019*

“Brunel's 2013 is traditionally styled. The aromas are peppery and ferrous, leaning toward sour plum, while the palate is medium-bodied, taut and silky, ending on notes of black olive and espresso. Drink it over the next 5–8 years.”