



DOMAINE DES
PENTELINES
CÔTES DU RHÔNE
VILLAGES GADAGNE

SOUTH RHÔNE VALLEY PREMIUM ORGANIC WINES

Owned during 80 years by the Hardy family, the vineyard was built from scratch until reaching its peak of 24ha. The Kandler Family Wine Group has acquired this amazing place located in South Rhône Valley between Avignon, the UNESCO listed city of Popes, and Châteauneuf du Pape, known to produce the most famous Côtes du Rhône wines.

The AB certified vineyard produces 100% organic wines on « galets roulés » (Peebles) soil which made Châteauneuf du Pape wines so famous. This soil gives amazing fresh and mineral tastes to the wines and the aromas are even more sublimated by the organic preserved grapes.

A diverse varietals selection with a mix of young and old vines offers a unique choice to produce stylish premium red and white wines from Grenache Noir, Syrah, Carignan, Mourvèdre, Marselan, Cinsault, Clairette, Marsanne, Roussanne or Grenache Blanc.

The Vineyard is orientated to the West and water is well drained thanks to its « Pentelines » which means « soft slopes » in local language and describes the little slopes running downhill towards the city of Avignon and from where you can admire the old fortified city of Popes.

A new wine cellar is going to be built in order to be able to produce premium wines with the latest vinification technology and the same « grands crus » oak barrels that we use at Château Tourril in Languedoc.

A guest house can accomodate visitors all year long with the possibility to share and pair wines with food.

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About the Kandler Family Wine Group



The Kandler family came from the sea before landing in Languedoc-Roussillon 30 years ago. After creating a company specialized in professional sailing and at a time when few believed in its potential, the French-German family bought a remote vineyard in the Minervois region, between land and sea, close to Carcassonne and the Canal du Midi, both on UNESCO's Heritage List. After making it an international success with Stephan Kandler at the helm, the Kandler Family Wine Group has grown with the creation of La Tour du Tourril, a custom wines business, and finally the purchase of Domaine de Pentelines.



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Domaine de Pentelines AOP CÔTES-DU-RHÔNE VILLAGES GADAGNE LES GALETS 2016



TECHNICAL SHEET

GRAPE VARIETIES

65% Grenache 25% Syrah 10% Mourvèdre
Degree 14,5°

WINEMAKING

Optimal matured harvest for all grape varieties to balance tannins and sugar. Crushing, destemming and maceration for one month.

WINE TASTING

The wine color is deep but with shiny purple reflections.
The rich and powerful nose offers ripen red and black fruits scents.
The mouth is powerful and generous, spicy and red fruits aromas.

FOOD & WINE MATCHES

Winter dishes like marinated meat, BBQ Ribs, game dishes.
Strong creamy cheeses.

Delicate gastronomy wine. Ideally drink at 17°C.

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POINTS



"One of my top-rated village wines, 2016 Cotes du Rhone Villages Domaine de Pentelines is a full-bodied wine that knits fruity and savory together into a seamless whole. Earth and leather notes merge with dark plum and cherry, finishing rich, velvety and long. It should drink well for 7- 8 years."





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Domaine de Pentelines AOP CÔTES-DU-RHÔNE CLARA 2018



TECHNICAL SHEET

GRAPE VARIETIES

20% Grenache Blanc 20% Ugni Blanc 20% Marsanne
20% Roussane, 20% Clairette

Degree 13,5°

WINEMAKING

Optimal matured harvest early in the morning to keep freshness and to balance tannins and sugar. Crushing, destemming and maceration for one month.

WINE TASTING

Medium deep straw colour. Ripe and pure nose displaying floral notes, crushed nuts and yellow fruit. Bold and rounded palate, rounded acidity, generous fruit and a nutty spiciness, warm and ripe, yet fresh and well-balanced with good length and purity.

FOOD & WINE MATCHES

Enjoy with baked fish dishes or on its own.
Pan-fried Scallops
Grilled sea bass on chopped vegetables.

Ideally drink chilled to 8/10° C.