BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931

BROTTE, Essentiels, Création Grosset, AOC Cairanne, Rouge, 2023

AOC Cairanne, Vallée du Rhône, France

Since 1931, five generations of the Brotte family of Maison BROTTE at Châteauneuf-du-Pape have crafted with passion refined wines, distinctively smooth, elegantly fruity and spicy. The Grenache identity, the perfect knowledge of "terroirs" and the arts of vinification and maturation - mainly in 100 year old large oak barrels, give such a unique style to Brotte wines.

TERROIR

Having long time expertise in the appellation of Cairanne with Domaine Grosset* estate, the Brotte House knows very well the "terroirs" of the area. Creation Grosset is in the style of the estate. The House selects the vineyards best exposed, on sandy soils covered by gravels. On the latter, the grapes reach excellent maturity which leads to remarkable generosity. With the addition of a Mediterranean climate and the strong influence of the local Mistral wind, the grapes benefit from heat and do not suffer from humidity. Expert vinification and ageing of the Grenache enable us to make wines that are ample and generous.

WINEMAKING

Sustainable viticulture, de-budding, de-leafing and green harvest to limit the yield and increase the quality. Hand-picking into small cases and fast transportation to the winery to avoid berries' crushing and oxidation. Desteming, gentle crushing. Fermentation at 28°C, followed by a 3 week maceration.

AGEING

. The wines are matured in concrete vats to develop the fruit and 100 year old large oak casks to develop the unctuosity and length. Bottling takes place after maturation during eight to nine months.

VARIETALS

Grenache noir 60%, Carignan 15%, Syrah 15%, Mourvèdre 10%

TECHNICAL DATA

Production volume: 800 hL

14 % VOL.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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