

BROTTE

CHATEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



LES ÉGLANTIERS - Rosé - 2025

AOC Tavel, Vallée du Rhône, France

PRESENTATION

The Sweetbriers": A tribute to these shrub roses very present in the Mediterranean whose colors remind of the color of wine. Their fruit, rich in vitamin C, is used in medicine. Nicknamed "the king of rosés" by Balzac. It was said that in Châteauneuf they would only make white and red wine, and in Tavel only rosé. The vineyard of Tavel is located beyond the right bank of the Rhône, in the Gard region, on a plateau southwest of Orange.

LOCATION

The appellation can be divided into three different terroirs: sandy and clay soils in the southeast, terraces of alluvium and rolled pebbles in the northwest, and limestone scree in the west. These warm soils (the stones reflect the sun's rays to allow for excellent ripening) combined with a very windy Mediterranean climate make this wine a powerful, full-bodied, structured, and ample rosé.

WINEMAKING

We proceed with a gentle pressing thanks to a modern pneumatic press. Alcoholic fermentation takes place after settling of the must for 36 hours and occurs in a temperature-controlled stainless steel tank for 8 to 10 days between 18° and 20°C.

AGEING

We then age the vintage on fine lees without malolactic fermentation to preserve the freshness, and bottling takes place in the following March after the harvest.

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Production volume: 15,000".

13 % VOL.

SERVING

Service at 13°C.

TASTING

Color: Deep pink

Nose: Intense and complex, fresh. Red fruits, yellow fruits, violet

Mouth: Fresh, round, supple. Floral notes, rose.


AGRICULTURE
CONVENTIONNELLE



BROTTE

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

