

# BROTTE

## CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



### BROTTE, Domaines et Château, DOMAINE BARVILLE, AOC Châteauneuf-du-Pape, Rouge, 2024

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

#### PRESENTATION

The Domaine Barville is the family property of Laurent Brotte, in the name of ancestors named Barville. Vineyard of 15 hectares to the west of the village.

#### LOCATION

Selection of 3.83 hectares (19.05%) out of the 20.1 hectares of the estate, divided between Syrah and Grenache. The vines grow on various soils - sandy, clay-sandy, and limestone with rolled pebbles - offering power, roundness, and depth.

#### IN THE VINEYARD

Bud removal, leaf thinning, and green harvesting. Manual harvesting in 12kg crates.

#### WINEMAKING

Scratching, alcoholic fermentation between 22°C and 26°C. Gentle extraction through punching down and pumping over. Maceration for 4 to 5 weeks.

#### AGEING

The Grenaches are aged in amphorae and demi-muids. The Syrahs are aged in oak barrels. Bottling after 18 months of aging under inert gas with a light filtration.

#### VARIETALS

Grenache noir 80%, Syrah 10%, Mourvèdre 10%

#### TECHNICAL DATA

Production volume: 7000 bottles.

15 % VOL.

#### SERVING

Service at 17°C. Open 2 hours in advance.

#### TASTING

Dress: Intense ruby, violet reflections. Nose: Powerful, elegant, complex. Blackcurrant, black pepper, toasted notes. As it ages: cherry eau-de-vie, undergrowth, truffle. Palate: Fresh, round, black fruits, spices. As it ages: Blackberry jam, truffle, superb length.

#### REVIEWS AND AWARDS

**bettane +  
desseauve**

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Guide Bettane et Desseauve des vins de France

AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



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

