

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931

BROTTE, La Marasque, AOC Gigondas, Rouge, 2016

AOC Gigondas, 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 oak barrels, give such a unique style to Brotte wines.

"LaMarasque" : The name of a quality cherry, with acidity, renown for the making of Marasquin liqueur. A tribute to the unique cherry liqueur fla

TERROIR

Located between Orange and the Mont Ventoux the appellation spreads over the south-west facing hillsides of the "Dentelles de Montmirail", and its surrounding dales. Sand and blue marls are covered with white stones which increase sun exposure. The intensity of the latter develops the richness of tannins and polyphenols. This asset is crucial to the area as the vineyards can reach an altitude of 400m, which often means a late maturation of the berries.

WINEMAKING

Sustainable viticulture with ploughing and harvesting by hand. Traditional vinification with partial de-stalking and a gentle crushing. The maceration last 4 weeks with alcoholic fermentation at high temperature (around 28°C) in order to obtain a good extraction of the grapes substance.

AGEING

Following the malolactic fermentation, the wine is aged in 100 year old oak vats during 12 months, with a percentage in French oak barrels.

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Production volume: 150 hL

14,5 % VOL.

