

# BROTTE

## CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



### BROTTE, Bord Elegance, AOC Côtes du Rhône Villages Laudun, Rouge, 2016

AOC Côtes du Rhône Villages Laudun, 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 Côtes du Rhône Village Laudun on Chateau de Bord estate, the Brotte House knows very well the "terroirs" of the area. Thus, the House can select the vineyards best exposed, with sandy clay soils (often covered by gravels or stones) which drain water well and provide freshness. 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 elegant, round and flavoured. The combination of elegance and freshness give Laudun wines an harmonious balance that is unique to the area.

#### WINEMAKING

Thanks to the climate, Syrah and Grenache reach perfect maturity for harvesting. Grapes are most often transported to the winery in small cases to avoid oxidation of the juice. Varieties are generally vinified separately. Syrah usually ferments below 27°C and macerates shortly during 2 weeks to extract maximum black fruit aromas. The latter will provide most of the tannins for ageing. The Grenache, majority in our blend, is often vinified at higher temperatures (28-29°C) and brings power and fat. The maceration is usually long (between 3 and 4 weeks) to increase the complexity of its original fruity aromas.

#### AGEING

We age the cuvée during 8 months in 100 year old large oak casks to develop the unctuousity and length, and in concrete vats to develop the fruit.

#### VARIETALS

Grenache noir 65%, Syrah 35%

**14,5 % VOL.**

#### TECHNICAL DATA

Production volume: 350 hL

Residual Sugar: 1.8 g/l

pH: 3.6

#### BROTTE

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

