

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Versant Doré, AOC Condrieu, Blanc, 2016

AOC Condrieu, 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.

Our cuvée is the result of a collaboration between our oenologist and Christophe Pichon, whose care, skill and know-how are evident in all aspects

TERROIR

The fruit comes from two parcels of vines across 1.5ha, of which 1ha is planted in steep terraces. The vineyards have a perfect exposition to the south-south-east on one of the most beautiful hillsides of the appellation, known as 'La Roche Coulante'.

WINEMAKING

Sustainable viticulture. Green harvest to limit the yield. Hand-harvested into small cases and rapid transportation to the winery to avoid oxidation. Gentle pneumatic press. Cold settling of the juice for 12 hours. Alcoholic fermentation for 20 days followed by malolactic fermentation.

AGEING

Vinification and maturation in French oak barrels (new and mature) for 9 months for 35% while the remaining 65% stays in stainless steel vats to retain freshness. Bottling in June the year following the harvest.

BROTTE

Avenue Pierre du Luxembourg, 84230 CHATEAUNEUF DU PAPE
Tel. 04 90 83 70 07 - brottec@brotte.com

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



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