

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



Brotte, ESPRIT BARVILLE, AOC Côtes du Rhône, Rouge, 2016

AOC Côtes du Rhône, Vallée du Rhône, France

Our winemaking know-how for Châteauneuf-du-Pape expresses itself in the production of this prestigious Côtes du Rhône. The word "Barville" evokes the history of our ancestors in Châteauneuf-du-Pape since 1880. A great wine that shows character and elegance, and honors the historical grape varietal, king of the southern Rhône: Grenache.

TERROIR

To get the best out of Grenache, sustainable viticulture is applied, with a strict winter pruning in order to limit the yield in favor of concentration. The Grenache is hand picked at good maturity.

WINEMAKING

The vinification is traditional. After a light crushing, it takes place in closed concrete tanks, during, 15 to 20 days, at 28-30°C. Two daily pump-overs, release and lees stirring are carried out during the alcoholic fermentation.

AGEING

After completing its malolactic fermentation, the wine is aged in centenary oak vats as well as concrete vats for 8 to 12 months. Bottling takes place in the autumn, winter of the year following the harvest.

VARIETALS

Grenache noir 75%, Syrah 25%

13.5 % VOL.

TECHNICAL DATA

Production volume: 800 hL

Residual Sugar: 1.5 g/l

pH: 3.6

BROTTE

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

