

# 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

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

