BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931

SIGNATURE THIBAULT BROTTE - Rouge - 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

A creation of the new Brotte generation meeting new consumer expectations. The white grape varieties in this red wine refine the tannins, bringing a touch of modernity: created to be enjoyed chilled, the SIGNATURE cuvée follows a responsible approach: lightened glass, recycled transport carton in particular. TO BE ENJOYED CHILLED!

LOCATION

The vineyards thrive on clay-limestone soils. Viticulture is reasoned and certified as High Environmental Value 3.

IN THE VINEYARD

Sustainable viticulture HVE3. Strict winter pruning.

WINEMAKING

Harvesting in early September and early in the morning to preserve the aromas, the freshness. The Grenache noir and Carignan are treated like a rosé wine, they macerate for a day at a cold temperature. Then we proceed with a gentle pressing. After settling the must for 36 hours, the alcoholic fermentation takes place in a temperature-controlled stainless steel tank for 4 days between 18° and 20°C. The pronounced fruity character of these grape varieties is thus preserved. The Syrah, Clairette, and Grenache blanc are fermented at 24°C, they macerate for 4 days to limit tannin extraction and preserve the fresh grape aromas. The musts are then blended at the end of fermentation.

AGEING

Malolactic fermentation is followed by a very short 3-month aging period in lined concrete tanks to preserve the aromas and freshness. This cuvée is available from the beginning of the February following the harvest for only one year.

VARIETALS

Syrah, Grenache noir, Carignan, Grenache blanc, Clairette

TECHNICAL DATA

Production volume: 40,000 bottles.

12.5 % VOL.

SERVING

Service at 10°C.

TASTING

Dress: Light ruby with violet reflections Nose: Fresh, gourmet, fresh red fruits, yellow fruits, floral Palate: Very beautiful roundness, no dryness, sweetness, subtlety. Notes of raspberry and cherry.

HAUTE VALEUR ENVIRONNEMENTALE

ENGAGÉ RSE MODÈLE AFAQ 26000 Confirmé ★★ AFNOR CERTIFICATION

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

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