

# BROTTE

## CHATEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931

### SIGNATURE THIBAUT 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.



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

