

BROTTE

CHÂTEAUNEUF-DU-PAPE
DE PÈRE EN FILS DEPUIS 1931



LES HAUTS DE BARVILLE - Blanc - 2025

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

PRESENTATION

The appellation Châteauneuf-du-Pape is mostly known for its red wines. However, it also produces about 6% of white wines. Out of the 15 hectares of the Barville estate, 2.10 hectares are vinified into white wines.

LOCATION

In Châteauneuf-du-Pape, between Orange and Avignon. Grenache and Roussanne come from Domaine Barville, a 15-hectare family vineyard to the west of the village, and the Bourboulenc and Clairette grape varieties come from the Rayas terroirs of the same appellation. The latter are very renowned.

IN THE VINEYARD

Hand-picked at perfect ripeness early in the morning.

WINEMAKING

Gentle pneumatic pressing. Cold settling. Alcoholic fermentation between 17° and 20°C depending on the grape varieties.

AGEING

6-month aging on fine lees in concrete and stainless steel tanks.

VARIETALS

Bourboulenc, Clairette, Grenache blanc, Roussanne

TECHNICAL DATA

Production volume: 24,000 bottles.

13.5%. % VOL.

TASTING

Dress: Gold yellow. Bright green reflections. Nose: Complex and discreet. Fresh. Mineral, smoky, and lemony notes. Palate: Fresh attack. Roundness and liveliness. Lemon and mineral touches.

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



BROTTE

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

