

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BORD ÉLÉGANCE - Blanc - 2025

AOC Laudun, Vallée du Rhône, France

PRESENTATION

Due to its age and expertise in the Laudun AOC, Maison Brotte knows the terroirs of the region perfectly. Thus, it can select the vines with the best exposure on clay-sandy soils often covered with gravel or stones, with a strong draining power that gives this cuvée a lot of freshness.

LOCATION

Laudun-l'Ardoise in Gard (30), between Bagnols-sur-Cèze and Lirac, Château de Bord is a 22-hectare vineyard with, at its heart, the remains of a medieval castle overlooking the vineyards.

IN THE VINEYARD

Reasoned viticulture HVE3 and limited yields. Manual harvesting at perfect grape ripeness.

WINEMAKING

Gentle pneumatic pressing. Cold settling. Alcoholic fermentation in stainless steel tanks between 16° and 20°C depending on the grape varieties.

AGEING

7-month aging on fine lees in stainless steel and concrete tanks. Bottling under inert gas.

VARIETALS

Grenache blanc 70%, Clairette 15%,
Viognier 10%, Roussanne 5%

TECHNICAL DATA

Production volume: 30,000 bottles.

13.5 % VOL.

SERVING

Serve at 9-10°C.

TASTING

Color: Deep and bright golden yellow

Nose: Complex and fragrant. Fresh. Notes of citrus and white peaches.



Mouth: Fresh and balanced attack. Citrus, fresh summer fruits. Saline finish.



BROTTE

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

