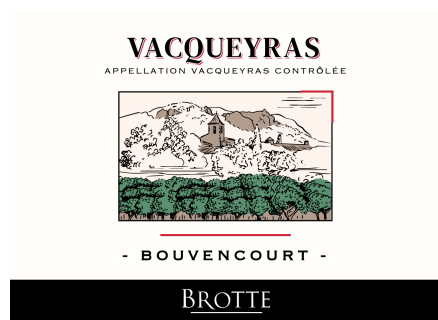


BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Signature, Bouvencourt, AOC Vacqueyras, Rouge, 2023

AOC Vacqueyras, Vallée du Rhône, France

Since 1931, five generations of the Brotte family of Maison BROTTE at Châteauneuf-du-Pape have crafted with passion refined wines, distinctively smooth, elegantly fruity and spicy. The Grenache identity, the perfect knowledge of "terroirs" and the arts of vinification and maturation - mainly in 100 year old oak barrels, give such a unique style to Brotte wines.

"Bouvencourt" : A tribute to the name and character of the historic Brotte Vacqueyras "cuvée" coming from a so called area. (70s)

TERROIR

The Vacqueyras appellation spreads over red clay and sandy soils covered with small pebbles allowing for a low yield and high concentration of colours and aromas. The climate is dry and warm and sees its effects amplified by the powerful Mistral wind.

WINEMAKING

The harvest is spread over several weeks in order to obtain perfect maturity for all berries. This naturally depends on the grape variety but also the different positions and altitudes of the vineyards in the appellation. Depending on the year, the winemaker might choose to destem the grapes or not before crushing. The temperature is kept high during the fermentation (28°C) and the maceration lasts 4 weeks, in order to obtain a good extraction of tannins and colour

AGEING

The malolactic fermentation takes place in concrete vats and precedes a maturation of 12 months in 100 year old oak vats.

VARIETALS

Grenache noir 90%, Syrah 10%

14,5 % VOL.

Contains sulphites.

AGEING POTENTIAL

3 to 5 years

REVIEWS AND AWARDS



92/100

Wine Enthusiast



91/100

James Suckling

BROTTE

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

