

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



ESPRIT - Blanc - 2025

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

With this vintage, we put all our know-how from Châteauneuf into the making of a prestigious Côtes du Rhône. A great wine with character, elegant and distinctive, showcasing the historic and king grape variety of the Southern Rhône Valley: Grenache.

IN THE VINEYARD

In order for the latter to express itself to its full potential, the work is done in reasoned soil management, with severe pruning in winter, green harvesting, and leaf removal to limit yields. Harvesting is done manually and at optimal ripeness.

WINEMAKING

The gentle pneumatic pressing is done at low pressure. After settling the must cold overnight at 10°C, alcoholic fermentation takes place in a temperature-controlled stainless steel tank at a low temperature between 16° and 18°.

AGEING

We do not carry out malolactic fermentation to preserve all the freshness and proceed to aging for 6 months on fine lees with regular stirring in stainless steel tanks. The bottling is done in the month of March or April following the harvest.

VARIETALS

Clairette, Grenache blanc, Viognier

SERVING

Service at 11°C.

TASTING

Dress: Bright golden yellow with some green highlights. Nose: Fresh and fragrant. Apricots, citrus fruits, and white flowers. Palate: Fresh attack. Roundness and vivacity. Lemon, apricot, mango, grapefruit.

AGRICULTURE
CONVENTIONNELLE



BROTTE

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

