

BROTTE

CHATEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Esprit Barville, AOC Côtes du Rhône, Blanc, 2017

AOC Côtes du Rhône, Vallée du Rhône, France

Our winemaking know-how for Châteauneuf-du-Pape expresses itself in the production of this prestigious Côtes du Rhône. The word "Barville" evokes the history of our ancestors in Châteauneuf-du-Pape since 1880. A great wine that shows character and elegance, and honors the historical grape varietal, king of the southern Rhône: Grenache.

TERROIR

To get the best out of Grenache, sustainable viticulture is applied, with a strict winter pruning in order to limit the yield in favor of concentration. The Grenache is hand picked at good maturity.

WINEMAKING

Direct light pressing (pneumatic press). Cold settling overnight at 10°C. Alcoholic fermentation in stainless steel tanks at a low temperature between 16 – 18°C. No malolactic fermentation to preserve the freshness

AGEING

Maturation on fine lees with regular stirring in stainless steel vats for 6 months. Bottling in March, April of the year following the harvest.

VARIETALS

Clairette, Grenache blanc, Viognier

13.5 % VOL.

TECHNICAL DATA

Production volume: 500 hL

Residual Sugar: 1 g/l

pH: 3.3

BROTTE

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

