

# 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.

