

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Bord Elegance, AOC Côtes du Rhône Villages Laudun, Blanc, 2017

AOC Côtes du Rhône Villages Laudun, Vallée du Rhône, France

Having long time expertise in the appellation Côtes du Rhône Village Laudun on Chateau de Bord estate, the Brotte House knows very well the "terroirs" of the area. Thus, the House can select the vineyards best exposed. Expert vinification and ageing of the Grenache enable us to make wines that are elegant, round and flavoured. The combination of elegance and freshness give Laudun wines an harmonious balance that is unique to the area.

TERROIR

The House can select the vineyards best exposed with sandy clay soils (often covered by gravels or stones) which drain water well and provide freshness.

WINEMAKING

The grapes are harvested by hand at maturity early in the morning. . After a strict cold settling (10-12°C), varieties other than the majority Grenache usually ferment together depending on their maturity and are vinified with the aim to extract most of their freshness (very low fermentation temperatures, numerous rackings ...). The Grenache is generally harvested at its early maturity to guarantee maximum freshness and is vinified similarly.

AGEING

After blending, the cuvée is aged on fine lees to bring smoothness and elegance, which are in perfect harmony with the aromatic freshness. Bottling takes place in February of the year following the harvest and the wine is available after settling one month in bottle.

VARIETALS

Grenache blanc 60%, Viognier 15%,
Clairette 10%, Roussanne 5%

14 % VOL.

TECHNICAL DATA

Production volume: 150 hL
Residual Sugar: 1 g/l
pH: 3.4

BROTTE

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

