

BROTTE

CHATEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



VIRIDI - Rouge - 2024

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

More respectful of the environment, the organic viticulture of our Viridi focuses on soil work, natural fertilizers, and reducing phytosanitary treatments, excluding all synthetic chemicals. VIRIDI, in Latin "verdant," pays tribute to the expertise in organic viticulture and to this cuvée with its generous fruit and beautiful roundness.

TERROIR

Thriving on very stony clay-sandy soils (Lauzes and rolled limestone pebbles) around the town of Sainte-Cécile-les-vignes, the vineyards producing the grapes for the Côtes du Rhône cuvée VIRIDI are cultivated using organic farming methods and benefit from the very windy semi-Mediterranean climate typical of our region. These soils give the grapes a beautiful structure.

WINEMAKING

The Grenache harvested earlier than in conventional will offer a lot of fruit and freshness. The VIRIDI cuvée is produced in a very traditional way. After being put in concrete vats, the grapes ferment naturally at temperatures of 26-28°C. Two daily pump-overs, rackings, and lees stirring take place during alcoholic fermentation. We use very few sulfites in the production of this cuvée in order to strictly comply with the specifications of organic viticulture.

AGEING

Malolactic fermentation is followed by 12 months of aging in concrete tanks, developing a beautiful roundness.

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Production volume: 24,000 bottles.

SERVING

Service at 17°C.

TASTING

Color: ruby quite intense and violet reflections. Nose: Intense and fruity. Ripe black fruits. notes of licorice and freshly cut hay. Mouth: Supple, fruity. Long finish.

REVIEWS AND AWARDS



91/100

Wine Enthusiast

