

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Signature, Marandy, AOC Saint-Joseph, Rouge, 2024

AOC Saint-Joseph, Vallée du Rhône, France

*"Marandy" : A tribute to the name and character of the historic Brotte Saint Joseph "cuvée" coming from a so called area. (70s)
13 000 cols produits. Date de commercialisation: mars-avril 2018*

TERROIR

The majority of the vines are planted on steep slopes. The soil is composed of light schist and gneiss on a granite base. The climate is hot and dry in summer and mild during the other seasons. Syrah finds its perfect balance on this terroir as the poor soils limit yield, and therefore favour the complexity of this great variety.

WINEMAKING

The grapes are de-stemmed and crushed before being cold-soaked for a gentle and short maceration. Alcoholic fermentation takes place in concrete or stainless steel vats, at 26°-28°C, to preserve maximum fruit, with daily pump-overs and some releases

AGEING

The malolactic fermentation is followed by ageing in 100 year old oak vats for 6 to 12 months.

