

BROTTE

CHÂTEAUNEUF-DU-PAPE
DE PÈRE EN FILS DEPUIS 1931



BROTTE, Domaines et Château, DOMAINE BARVILLE ROUSSANNE, AOC Châteauneuf-du- Pape, Blanc, 2025

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

PRESENTATION

The Domaine Barville is the family property of Laurent Brotte, in the name of ancestors named Barville. Vineyard of 15 hectares to the west of the village.

LOCATION

Parcel selection of 0.63 hectares (3.13%) out of the 20.1 hectares of the estate, dedicated to Roussanne. Vines facing southeast, on deep sandy-clay soils resting on Miocene sandstone, bringing finesse and elegance.

IN THE VINEYARD

Bud thinning, leaf removal, and green harvesting. Manual harvesting in 12kg crates.

WINEMAKING

Scratching. Soft pneumatic pressing, cold settling, alcoholic fermentation between 18° and 20°C in amphorae and French oak barrels.

AGEING

Aging for 8 months on fine lees in amphorae and French oak barrels.

VARIETAL

Roussanne 100%

TECHNICAL DATA

Production volume: 2500 bottles.

14 % VOL.

SERVING

Serve at 12°C. Open 2 hours in advance.




TASTING

Dress: Intense, bright golden yellow. Nose: Complex and exuberant, fresh. Pear, white peach. Mouth: Soft attack, roundness, minerality. Pear, brioche. Aging: Fullness, complexity, exotic fruits, melon. Acacia honey, vanilla, salted butter caramel.

AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



BROTTE

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

