

# 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



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



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