

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Essentiels, VIRIDI, AOC Côtes du Rhône, Rouge, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

With this cuvee we put all our knowledge to produce a really typical organic Côtes du Rhône.

IN THE VINEYARD

Certified organic viticulture
Disbudding, leaf thinning and green pruning
Harvesting by hand

WINEMAKING

Fermentation at 26°C
3 weeks maceration

AGEING

12 months ageing in concrete tanks and French oak foudres

VARIETALS

GRENACHE 80%, Syrah 20%

AGEING POTENTIAL

3 to 5 years



BROTTE

Avenue Pierre du Luxembourg, 84230 CHATEAUNEUF DU PAPE
Tel. 04 90 83 70 07 - brottec@brotte.com

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

