

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BROTTE, Signature, Les Églantiers, AOC Tavel, Rosé, 2024

AOC Tavel, Vallée du Rhône, France

"Les Églantiers" : A tribute to these rose trees of the Mediterranean region, with colours recalling that of the wine. Their fruit, rich in vitamin C, is used for medicine. Tavel was named 'the King of rosés' by Balzac. Only white and red wine may be made in Châteauneuf-du-Pape, while in Tavel, only rosé. The vineyard in Tavel is located on the right bank of the Rhône on a plateau at the south-west of Orange.

TERROIR

The appellation can be divided into three different terroirs: sand and clay in the south-east; alluvial terraces and pebbles in the north-west and limestone to the west. These warm soils (stones reflect the sun) and the very windy Mediterranean climate make this rosé wine powerful, fleshy, structured and ample.

WINEMAKING

The grapes are partly hand-harvested to avoid oxidation. Direct pneumatic pressing after a cold maceration on skins for 12 – 24 hours to extract tannins and colour. Racking of the must during 36h followed by alcoholic fermentation in temperature regulated stainless steel vats for 8 to 10 days at 18 – 20°C.

AGEING

No malolactic fermentation to preserve the freshness of the wine. The wine is matured on fine lees. The bottling takes place in March of the year following the harvest.

VARIETALS

Grenache noir 80%, Syrah 20%

TECHNICAL DATA

Production volume: 100



AGRICULTURE
CONVENTIONNELLE



BROTTE

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

