

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



BORD ÉLÉGANCE - Rouge - 2025

AOC Laudun, Vallée du Rhône, France

PRESENTATION

Due to its age and expertise in the AOC Laudun, Maison Brotte knows the terroirs of the region perfectly. Thus, it can select the vineyards with the best exposure on clay-sandy soils often covered with gravel or stones, with a high draining power that gives this cuvée a lot of freshness.

LOCATION

Laudun-l'Ardoise in Gard (30), between Bagnols-sur-Cèze and Lirac, Château de Bord is a 22-hectare vineyard with at its heart the remains of a medieval castle overlooking the vineyards.

IN THE VINEYARD

Sustainable viticulture HVE3. Bud removal, leaf thinning, and green harvesting. Manual harvesting.

WINEMAKING

Complete destemming. Alcoholic fermentation at 25°C. Extraction by rack and return. Maceration for 3 weeks.

AGEING

Aging for 12 months in concrete tanks and French oak vats.

VARIETALS

Grenache noir, Syrah

TECHNICAL DATA

Production volume: 70,000 bottles.

14 % VOL.

SERVING

Serve at 17°C. Open 1 hour in advance.

TASTING

Color: Dark ruby

Nose: Black fruits, mentholated notes, violet.



Mouth: Rich, concentrated, elegant. Melted tannins. Black cherry, wild berries, long fruity finish.



BROTTE

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

