

BROTTE

CHÂTEAUNEUF-DU-PAPE

DE PÈRE EN FILS DEPUIS 1931



CRÉATION GROSSET - Rouge - 2024

AOC Cairanne, Vallée du Rhône, France

PRESENTATION

Since 1931, five generations of the BROTTE family have been creating refined, elegantly fruity and spicy wines with remarkable smoothness and passion. Domaine Grosset belonged to Alain Grosset, Laurent Brotte's father-in-law. The Grosset family has always been very active in the cultural and community life of the village of Cairanne and has greatly contributed to the development of the AOC.

LOCATION

In Cairanne, the vineyards of the property are located at the foot of the old village. The plots are located on the Echaffins, Blauvac, and l'Ameillaud terroirs. The vineyard covers an area of 25 hectares and has century-old grenaches. It consists of two different types of soils: grey marls and sand, giving a lot of freshness to the fruit and structure, and clay-sandy stony terraces, offering a beautiful aromatic power. The Mediterranean climate, hot and dry, is ideal for the ripening of the grenache grape variety.

IN THE VINEYARD

Reasoned viticulture. Bud removal, leaf thinning, and green harvesting. Manual harvesting.

WINEMAKING

Alcoholic fermentation at 26°C. Extraction through délestage and pumping over. Maceration for 3 to 4 weeks.

AGEING

12 months of aging in concrete tanks, young French oak barrels and casks.

VARIETALS

Grenache noir, Carignan, Syrah, Mourvèdre

TECHNICAL DATA

Production volume: 40,000 bottles.

14.5 % VOL.

SERVING

Service at 17°C.

TASTING


Dress: Ruby with garnet reflections. Nose: Intense. Raspberry, redcurrant, spices, scrubland. Mouth: Generous. Red fruits. Toasted notes and sweet spices. Long finish.



BROTTE

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

