

BROTTE

Châteauneuf-du-Pape - Brotte - Les Hauts de Barville



- Majority Grenache noir
- Syrah



40 000 bottles
produced per year



2020 Vintage:



- Sustainable viticulture
- Disbudding, leaf thinning, green pruning to reduce the yields
- Harvesting by hand



- Dark ruby hue
- Slightly purplish tints



- Fresh, intense and fine
- Red fruit
- Black fruit, liquorice

With age:

- Cherries in brandy
- Strawberry jam
- Truffles, undergrowth
- Black olives, spice



- Fresh, concentrated, soft
- Black cherries, garrigue scrubland

With age:

- Breadth
- Black cherry jam, truffles, liquorice and undergrowth
- Lovely length



- Destemming
- Fermentation at 26°C
- Extraction through rack and return operations
- 4 weeks maceration
- The Syrahs are aged in French oak barrels
- The Grenaches are aged in 100-year-old foudres and concrete tanks
- Bottled after 12 months ageing and filtration



View the Maison Brotte presentation video

