

ESPRIT BARVILLE
Appellation Côtes du Rhône Protégée
- Essentials -



Since 1931, five generations of the Brotte family of Maison BROTTE at Châteauneuf-du-Pape have crafted with passion refined wines, distinctively smooth, elegantly fruity and spicy. The Grenache identity, the perfect knowledge of "terroirs" and the arts of vinification and maturation - mainly in 100 year old oak vats, give such a unique style to Brotte wines.



VARIETIES : Grenache, Syrah

YIELD : 38hl/ha

NUMBER OF BOTTLES / ALCOHOL D° : 120 000 b. - 14%vol



HISTORY AND VINEYARD :

Our winemaking know-how for Châteauneuf-du-Pape expresses itself in the production of this prestigious Côtes du Rhône. The word "Barville" evokes the history of our ancestors in Châteauneuf-du-Pape since 1880. A great wine that shows character and elegance, and honors the historical grape varietal, king of the southern Rhône: Grenache.

To get the best out of Grenache, sustainable viticulture is applied, with a strict winter pruning in order to limit the yield in favor of concentration. The Grenache is hand picked at good maturity.



VINIFICATION AND MATURATION :

The vinification is traditional. After a light crushing, it takes place in closed concrete tanks, during, 15 to 20 days, at 28-30°C. Two daily pump-overs, release and lees stirring are carried out during the alcoholic fermentation. After completing its malolactic fermentation, the wine is aged in centenary oak vats as well as concrete vats for 8 to 12 months. Bottling takes place in the autumn, winter of the year following the harvest.

TASTING NOTES:

Colour - Dark ruby with light edges.

Nose - Medium intensity with aromas of small stone fruits and delicately spicy hints of pepper, thyme and garrigue (bush land).

Palate - Smooth, warming and elegant. Its aromas recall wild red fruits, dark cherries, forest floor and liquorice. The tannins are soft yet precise.



FOOD AND WINE MATCHING :

Serve at 17 °C.

Enjoy with a wild mushroom omelette, beef filets, veal stew, or with a dessert of chocolate and cherry cake.

VINTAGE : 2015 : An excellent vintage. The wines have very long ageing capacity, or can be enjoyed as of today. Very well balanced, fruity, flavoursome wines, with noticeable fine tannins for the reds, spicy and aniseed finales for the whites. 2014 : Experience and anticipation of winegrowers were key that year. Red wines are fruity, very well balanced, round, with subtle tannins, and have less alcohol than average. The whites show good acidity and will reveal their character over ageing.

ACCOLADES

Vint. 2014 : PARKER 88-90 - GUIDE HACHETTE DES VINS 2 étoiles - WINE SPECTATOR 84 - DECANTER WORLD WINE AWARDS 2016 Commended 15.75 (85)

Vint. 2013 : PARKER 87 - W&S 88

Vint. 2012 : GUIDE HACHETTE DES VINS 2 étoiles - GAULT & MILLAU 14/20



BROTTE
CHATEAUNEUF-DU-PAPE
DE PÈRE EN FILS DEPUIS 1931