

# BROTTE WINERY - ADDITIONAL INFORMATION

1) The white blend from Domaine Barville Châteauneuf-du-Pape is a blend of :

- 60% Grenache Blanc, 20% Roussanne, 10% Bourboulenc and 10% Clairette

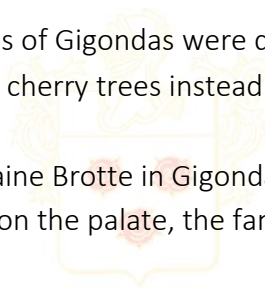
2) Gigondas “La Marasque”:

- The name has been inspired by the Marasca cherry. It is a type of sour Morello cherry. The Marasca cherry as grown in coastal Croatia is reputed to attain its finest flavour. The fruit's largest yield is in Zadar in Croatia, but it has been successfully cultivated in northern Italy, Slovenia, southern Hungary, Bosnia and Herzegovina.

Compared to other cherries, the fruit of the Marasca cherry tree is small, with anthocyanins accounting for its dark, near black color. Its bitter taste and drier pulp make Marasca cherries ideal for creating fine cherry liquor. By definition, true Maraschino liquor is supposed to be made only from Marasca cherries.

In the past, after most of the vineyards of Gigondas were destroyed by the Phylloxera disease, most of the growers started to plant olive and cherry trees instead of vines...

Since the red wine produced by Domaine Brotte in Gigondas has a dark ruby color similar to the Marasca cherry and has a hint of cherry liquor on the palate, the family Brotte decided to call it “La Marasque”.



3) The Blazons engraved on the bottles on top of the label,

- Their purpose is to demonstrate the authenticity and identity of each appellation.
- For Châteauneuf-du-Pape: it is the Pope’s hat with the keys of Saint-Pierre symbolizing the spiritual power. (Since the Pope used to live in Avignon for about 200 years and established the small castle on the country side forming today the village of Châteauneuf-du-Pape)
- For Gigondas: They are branches of Olive trees on the top of the hunting horn that used to belong to the old prince Guillaume d’Orange (a small city near Gigondas)