

BROTTE SELECTION, Châteauneuf-du-Pape Blanc « Les Hauts de Barville »

- Appellation : AOP Châteauneuf-du-Pape
- Varieties : Grenache Blanc, Roussane, Bourboulenc
- Yield : 35hl/ha
- Alcohol : 13,5%



VINEYARD : The Roussane and much of the Grenache Blanc are grown on our family estate, Domaine Barville, to the west of Châteauneuf-du-Pape. Of the 15ha vineyard, 3ha are exclusively white varieties. In order to create a wine of great complexity, we add to these the fruit of our Bourboulenc vines and another parcel of Grenache Blanc from a partnering winemaker.

VINIFICATION : Once the fruit reaches full maturity it is hand harvested early in the day to keep temperatures low and minimize oxidation. De-stemmed then a gentle pneumatic press. The juice is cold settled before being fermented over the course of two weeks. There is no malolactic fermentation to preserve the freshness of the final wine. Maturation is carried out for 6 months in French oak barrels (40%) and stainless steel (60%) before bottling in March of the year following harvest.

TASTING NOTES :

Colour – Straw yellow with golden highlights.

Nose – White flowers and white-fleshed stone fruits evolving into notes of toasted hazelnuts.

Palate – Mouth-filling and plump with honey and fresh ripe fruits (peach, white currant). Great length with an elegant citrus finish.

FOOD AND WINE MATCHING : *Serve at 13 °C.*

Serve as an aperitif or enjoy with main course salads, foie gras in citrus sauce, lobster, roast chicken or with desserts of apple pie or crème caramel.

Wine Advocate – R. Parker

Mill. 2012 = 90
Mill. 2010 = 90-92
Mill. 2009 = 90

Josh Reynold's

Mill. 2010 = 88

Gault & Millau

Mill. 2012 = 14.5/20
Mill. 2009 = 15/20

Jancis Robinson

Mill. 2012 = 16/20

Wine Spectator

Mill. 2012 = 91

Bettane & Desseave

Mill. 2011 = 14/20

