

BROTTE COLLECTION, DOMAINE BARVILLE OPTIMUM

- Appellation : AOP Châteauneuf-du-Pape
- Varieties : Grenache, Mourvèdre, Syrah
- Yield : 15hl/ha
- Alcohol : 15%

Brotte Collection

VINEYARD : Domaine Barville is Laurent Brotte's family estate. The 16ha vineyard is situated on the west side of Châteauneuf-du-Pape, and is composed of 7 parcels spread over two of the best areas of the appellation: Clay and pebbles at 'Pradel' and shattered limestone at 'Beaurenard'. The vines have an average age of 35 years and, at an elevation of 100m, dominate the Rhône River which, with the local wind 'The Mistral', brings an exceptional microclimate to the land. Its south facing position is ideal for perfect maturation of the berries.

VINIFICATION : Sustainable viticulture, de-budding, de-leaving and green harvest. Hand harvesting of individually selected vines. Transported to the winery in small cases to ensure the fruit arrives in perfect condition to minimize the risk of oxidation of the juice. De-stemming followed by fermentation and maceration of around 4 weeks. Cap plunging carried out manually (no pump). Maturation for 18 to 24 months in french oak barrels. Bottled by gravity without filtration.

TASTING NOTES :

Colour – Ruby with soft violet hues.

Nose – An elegant rusticity presenting aromas of ripe black fruits in harmony with warm spices (cinnamon) and forest floor.

Palate – Ample, majestic and warming with well-structured tannins. Blackberry, liquorice and black cherry predominate. Each variety is harvested at optimum maturity which gives this wine a beautiful natural concentration. This wine has excellent ageing potential.

FOOD AND WINE MATCHING : *Serve at 17 °C. Open 4 hours in advance.*

Enjoy with duck in orange sauce, confits and magrets, turkey with chestnuts, rabbit stew, coq au vin, traditional provençale daube (casserole of red meat and vegetables in wine).

Wine Advocate - Robert Parker

Mill. 2011 = 90-93
Mill. 2010 = 94
Mill. 2009 et 2007 = 94

Wine Spectator

Mill. 2010 = 91
Mill.2007 = 92

Jeb Dunnuck's

Mill. 2011 = 90/92
Mill. 2010 = 93

Tasted Journal

Mill.2009: 90

Gault & Millau

Mill.2010 = 17/20
Mill.2009 = 16,5/20
Coup de coeur

Jancis Robinson

Mill.2010 = 17.5/20

Josh Raynold's

Mill.2011 = 89-91
Mill.2010 = 92

Bettane & Desseaveu

Mill.2010 = 15/20

