
















## BROTTE

Esprit, Côtes du  
Rhône Blanc 2021

**\$19.20**

\* Suggested retail price

**BROTTE**

	Product code	15051046
	Licensee price	\$16.67
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still Wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Grenache 80 %
	Varietal(s)	Clairette 10 %
	Varietal(s)	Viognier 10 %
	Colour	White
	Sugar	Dry
	Closure type	Cork



### ABOUT THIS WINERY

BROTTE House, family business and independent for four generations, was founded in 1931 in Châteauneuf-du-Pape by Mr Charles Brotte, one of the pioneers of bottling wines from the Rhone Valley. Our activity The vine grower developed under the brand La Fiole thanks to its iconic Châteauneuf-du-Pape "La Fiole du Pape", an original and exclusive bottle created in 1952.

### TASTING NOTES

Colour – Pale yellow with green hints.

Nose – Aromas of exotic fruits, white flowers and citrus fruits.

Palate – Wonderful complexity with notes of peach and apricot, this wine displays excellent freshness and length.

### PRODUCTION NOTES

Direct light pressing (pneumatic press). Cold settling overnight at 10°C. Alcoholic fermentation in stainless steel tanks at a low temperature between 16 – 18°C. No malolactic fermentation to preserve the freshness. Maturation on fine lees with regular stirring in stainless steel vats for 6 months. Bottling in March, April of the year following the harvest.