

## Laudun Côtes-du-Rhône Villages Blanc



### THE FACTS

**Producer:** Maison Brotte  
**Winemaker:** Laurent Brotte  
**Varietal(s):** Grenache, Clairette, viognier  
**Country:** France  
**Region:** Côtes-du-Rhône  
**Vintage:** 2021  
**ABV:** 13.5%  
**Residual Sugar:** 0.5g/l  
**Case Size:** 6x75cl  
**Closure:** Cork  
**Other Varietals Available?:** No

### BACKGROUND INFORMATION

Located in Châteauneuf-du-Pape since 1931, Brotte Family Vineyards is owner/vintner of three distinct terroirs and family domains in the southern Rhone Valley. Châteauneuf-du-Pape, Cairanne and Côtes du Rhône Village Laudun where these wines originate. Since 2014, Brotte wine has carried the TERRA VITIS French environmental label. This reference imposes sustainable agriculture principles, respecting nature from the vine to the glass, as well as within the company.

Hand harvested 30 year old vines grown on the right bank of Rhone on exposed slopes – ensures freshness for whites. 5-6 months lees ageing contributes to a richer texture.

### TASTING NOTE

Complex nose, with a viognier signature. Apricot first dominates and evolves towards green apple and sweet almond. Initial freshness is followed by harmonious smoothness and elegance. Very long, the wine has full body and aromatic complexity, with long lasting citrus and white peach aromas.

### FOOD MATCH

Enjoy as an aperitive, or with fish brochettes, seafood and lime, oven grilled lobster with salted butter, grilled or creamy poultry with cèpes, fresh goat cheese and mixed salad leaves, mango soup with its red fruit coulis.

### WINE STYLE

Dry White Wine

### OAK TREATMENT

Unoaked

### WINE SUITABILITY

**Vegetarian:** No  
**Vegan:** No  
**Allergens:** Sulphites