

DOMAINE DE Bréseye

Domaine de Bréseye Côtes du Rhône Blanc Brézème - 2023

AOC Côtes du Rhône, Vallée du Rhône, France

Discover a hidden treasure in the Côtes-du-Rhône: the Brézème appellation. A wonderful expression of the voluptuous Viognier grape, our white Bréseye reveals a fine aromatic intensity with exotic notes and a touch of liveliness. A rich and generous wine, harmonious from start to finish.

DESCRIPTION

To complement their Maison and Domaines les Alexandrins wines, in 2017 the duo of Rhône Valley winegrowers -Nicolas Jaboulet and Alexandre Caso - took over the the Domaine de Bréseye. Applying the same philosophy underpinning the Alexandrins wines, they are seeking to (re)introduce us to the authenticity and character of the Brézème enclave, a superb appellation planted on steep slopes, half-way between the northern and southern Rhône. Our vines grow in the localities of Brézème Est and Brézème Ouest. This four-hectare vineyard (split between 3.5 hectares of red and 0.5 hectares of white) is planted on steep, south-facing slopes whose highest point is Mont Rôti at 256 metres altitude.

TERROIR

Clay-limestone soil. The vines are tended in a traditional way, using methods that respect the terroir, thereby encouraging biodiversity and drawing out the very best from the grapes.

THE VINTAGE

2023 was a year full of contrasts, which required great composure and experience to deal with the climatic hazards. The winter was mild followed by a wet spring then a summer oscillating between hailstorms and drought, before a complicated harvest period, between August 17 and September 20. A permanent risk of rain and unpredictable weather forecasts required us to constantly adapt our plans in order to harvest our grapes, of good quality and well concentrated in sugars, at their optimal phenolic maturity. At the end of the harvest, the meticulous work was more than rewarded: this very unusual vintage proved to be very promising, perfectly well balanced across all quality indicators. In the cellar, we are pleasantly surprised by the freshness of the whites. The terroirs resisted drought and offer magnificent balance. Low temperature fermentations helped preserve the aromatics. The reds required long macerations in order to extract all the essence of the vintage. The wines from the lowlands are crisp and delicate, the wines from the hills stand out for their density and the radiance brought by the granite. The aging period has now started, the wines will improve and the textures will slowly become more complex in the cellar.

LOCATION

Brézème is the southernmost and one of the smallest appellations in northern Côtes-du-Rhône, located where the Drôme and Rhône rivers converge. The earliest vines can be traced back to the Middle Ages.



PROCESS

- Harvested early in the morning to maintain the freshness of the berries.
 - Viognier and Roussanne pressed together.
 - Fermentation begins after a few hours of settling.
 - Stirred regularly to enhance the wine and develop its aromatic palette.
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VARIETALS

Viognier, Marsanne, Roussanne

FOOD PAIRINGS

This wine will go perfectly with a bouillabaisse.

SERVING

Serve at 14°C. Ideally drink within 4 years.

