



# Northern Rhône

BRUNOLAFON  
wine selection



## Northern Rhône, Domaine Barou, "Imagine", AOP Condrieu, Blanc

AOP Condrieu, Vallée du Rhône, France

Domaine Barou is a family estate, run organically since 1971 by Alexis Barrou. After studying viticulture, Emmanuel, his son, turned the estate towards arboriculture and, above all, viticulture. So he replanted vines in Saint Joseph and Condrieu. The family estate tends to work the soil biodynamically. Their aim is to increase the surface area of foliage and breathe new life into the soil.

### PRESENTATION

The vineyard covers 15 hectares. It is characterised by light, stony, weathered granite soils. The vines are located in two communes in the northern part of the Rhône Valley : Charnas and Limony.

### TERROIR

The terroir is planted on two types of soil: Lieu dit "Fontailloux", a deep alluvial soil with a clay-limestone base, which stays moist in summer. Lieu dit "Côte de Font Sivet", granitic soil, stony, very light and shallow, very dry in summer.

### IN THE VINEYARD

1 ha facing east, along the Rhône Valley, 8,000 vines/ha, non-mechanisable plots.

### WINEMAKING

Skin maceration for 10 to 12 hours, alcoholic fermentation in temperature-controlled barrels.

### AGEING

Aged for 9 months in oak barrels (10% new), stirring the lees every 15 days.

### VARIETAL

Viognier 100%

13 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products.

### SERVING

12°C/54°F

### AGEING POTENTIAL

3 to 5 years

### TASTING

This wine has a lemony, woody nose, and is full-bodied and delicious on the palate, with a lovely freshness.

### FOOD PAIRINGS

Foie gras, shellfish, goat's cheese.

