



# Domaine Barge, Les Côtes, AOP Côte-Rôtie, Red

AOC Côte Rôtie, Vallée du Rhône, France

Domaine Barge is one of those historic estates of the Northern Rhone: present on the lands of Ampuis since 1860, the Barge family has actively participated in the renown of these wines (especially in the creation of the Cote-Rotie appellation). Julien Barge took over the 6 hectares and changed the approached: sheep in the vineyard, no sulphur added in the wines, no filtration, no fining.

#### **PRESENTATION**

A Côte-Rôtie blended from the estate's historic "lieux dits".

#### LOCATION

Cote Brune / Cote Blonde / Combard.

#### **TFRROIR**

Brown schist soils, volcanic subsoils.

#### IN THE VINEYARD

30HL/HA, vines 40 to 60 years

#### WINEMAKING

Traditional vinification (with full clusters and minimal intervention) in oak barrels and aged for a minimum of 24 months. Unfined and unfiltered before bottling.

28 months in 600-litre half muids.

# VARIETALS

Syrah 95%, Viognier 5%

# 14,5 % VOL.

GM: No.

#### **SERVING**

16°C/61°F

# AGEING POTENTIAL

Over 15 years

# **TASTING**

It delivers a breathtaking and incredibly complex nose, where features hints of vanilla, clove, cinnamon, cassis, pepper and asphalt. Rich waves of cassis fruit cascade over the palate, buffered by incredibly supple tannins. The endless finish confirms a lingering spicy finish.

# **FOOD PAIRINGS**

This blend is ideal with richer poultry dishes (turkey, duck), roasted pork, or even a meaty beef

# **REVIEWS AND AWARDS**

**JEB** DUNNUCK

"2021:89-91pts" Jeb Dunnuck



