



# Northern Rhône

BRUNOLAFON  
wine selection

## Domaine Barge, Clos de la Ribaudy, AOP Saint-Joseph, Red

AOP Saint-Joseph, 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). The dynamic and wiry Julien Barge, carried on these 24 centuries of winemaking and officially takes over the 6 hectares of vines in 2019. Julien and his vines, it is first and foremost a partnership, and he gets the best from it!

### PRESENTATION

Nearly a quarter century after the first vintage of Côte Brune, Julien's father created the domaine's second single-vineyard wine: Le Combard, from a very steep, full-south facing lieu-dit at the southernmost part of the village of Ampuis. The site is extremely steep and covered in glacially deposited large pebbles which is unheard of in Côte-Rôtie. The volcanic subsoil is also unique to the appellation.

### LOCATION

One hectare of walled vineyards, limited production, isolated on the heights of Chavanay at a place called La Ribaudy.

### TERROIR

Granitic rock, sandy and stony soils, the land is dark and rich. The vineyard is at the bottom of the pilat and benefits from the fresh mountain air.

### IN THE VINEYARD

Single plot of less than 1 hectare.

### WINEMAKING

Handpicked, sorted and fully destemmed. Traditional vinification in stainless-steel tanks, using controlled temperature fermentation. Long after fermentation maceration in tanks for a minimum of 4 weeks.

### AGEING

Ageing in a mix of used and partially new 228L barrels for 24 months. Bottled without fining and very loose filtration.

### VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°C / 61°F.

### AGEING POTENTIAL

10 to 15 years



### Bruno Lafon Selection

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#### TASTING

Wines of character and at the same time gourmand, bouquet of spices and black fruits on semi-tannic and silky frame. Potential for ageing and complexity.

#### FOOD PAIRINGS

Red meats like beef and lamb and recipes that require putting a pot on the stove and letting it simmer. Rich hearty stews, roasts and grilled meats work best but it does wonders alongside lighter dishes such as veal and poultry. It pairs beautifully with mature cheeses and dry-aged goat cheeses.

**Bruno Lafon Selection**

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