



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). 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

1 hectare of walled vineyards, called Clos, limited production, isolated on the heights of Chavanay at a place called La Ribaudy. Great ageing potential.

LOCATION

Heights of Chavanay - 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 14-18 months.

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

SERVING

16°C/61°F.

AGEING POTENTIAL

10 to 15 years

TASTING

Wines of character and at the same time gourmant, bouquet of spices and black fruits on semitannic 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.



