



# Northern Rhône

BRUNOLAFON  
wine selection



## Northern Rhône, Domaine Barou, Un Autre Monde, AOC Saint-Joseph, Rouge

AOC Saint-Joseph, Vallée du Rhône, France

Domaine BAROU is a family farm located in the northern part of the Côtes du Rhône.

As early as 1971, Alexis BAROU, then at the head of this small mixed-farming-breeding farm, took the risk of opting for a total conversion to organic farming. In 1997, Emmanuel, his son, took over the family torch and oriented the operation more towards arboriculture and especially viticulture. This specialization is reflected in the planting of new plots in AOC Saint-Joseph and Condrieu.

### 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.

### LOCATION

4 ha located in two communes (Charnas and Limony). The plots face south and east, along the Rhône Valley.

### TERROIR

he soils are very weathered granite, with varying degrees of lightness, producing full-bodied wines that are also fine and elegant.

### IN THE VINEYARD

6,250 vines/ha, plots that can just about be mechanised.

### WINEMAKING

80% destemmed harvest. Alcoholic fermentation and maceration for 20 days at a temperature between 30 and 32 ° C. Pumping over once a day, and some shedding during fermentation.

### AGEING

Aging 12 months in oak barrels of 1 to 2 wines.

### VARIETAL

Syrah 100%

### 14 % VOL.

Contains sulphites. Does not contain egg or egg products.

### SERVING

16°C/61°F

### AGEING POTENTIAL

5 to 10 years



### Bruno Lafon Selection

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### TASTING

Intense dark bordeaux color. The nose is complex and opulent on black fruits. Full attack on the palate, structured mid-palate and a cocoa and liquorice finish.

### FOOD PAIRINGS

Serve with red meat or in sauce, game, or cheese.

#### **Bruno Lafon Selection**

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