



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine Barou, "La bonne étoile", IGP Collines Rhodaniennes, Blanc

IGP Collines Rhodaniennes, 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.

### LOCATION

1.7 hectares in the commune of Charnas, on the plateau overlooking the Rhône Valley, on the edge of the AOC St-Joseph and Condrieu hillsides.

### TERROIR

The soils are granitic, shallow and very light, requiring the vines to root very deep to ensure a good supply of water.

### WINEMAKING

Harvest sorted and 80% de-stemmed. Skin contact maceration for 10 to 12 hours. Fermentation in temperature-controlled stainless steel vats at 16-20°C.

### AGEING

Matured for 9 months, partly in barrels of 2 to 5 wines and partly in stainless steel vats. Stirring of 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

The wine has explosive aromas of exotic fruit, vanilla and citrus notes (lemon, lime). The palate is full-bodied, with persistent notes of caramel. A very pleasant wine.

### FOOD PAIRINGS

Ideal as an aperitif or with cold meats and cheeses.

