







Northern Rhône, Domaine Barge, Coeur de Combard, AOC Côte Rôtie, Rouge

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

Only from the volcanic soil of the lieu-dit Le Combard.

LOCATION

Heart of the slope - less than 1 hectare

TERROIR

Volcanic soil

IN THE VINEYARD

30HL/HA

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.

AGFING

24-28 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 brisket.





REVIEWS AND AWARDS

JEB DUNNUCK

"2020 : 93 pts" **Jeb Dunnuck**



