Northern Rhône, Domaine Barge, Clos de la Ribaudy, AOP Saint-Joseph, Blanc, 2021

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
The white Saint joseph represents only 1000 bottles on the estate, very rare wine. 100% Marsanne, it is a qualitative choice.

LOCATION
The vineyard is at the bottom of the pilat and benefits from the fresh mountain air.

TERROIR
Granitic rock, sandy and stony soils, the land is dark and rich.

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 8 to 12 months. Bottled without fining and very loose filtration.

VARIETAL
Marsanne 100%

14,5 % VOL.
GM: No.

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

SERVING
12°C/54°F

AGEING POTENTIAL
10 to 15 years

FOOD PAIRINGS
White meat in sauce, seafood, shellfish, goat's cheese.

BSYT1E

REVIEWS AND AWARDS

JEB DUNNUCK

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"All Marsanne, the 2020 Saint Joseph Clos De La Ribaudy Blanc is a rocking little gem of a white offering notes of honeyed peach and white currants as well as a balanced, medium-bodied, textured mouthfeel. It's bottled sans soufre for some unknown, ridiculous reason, so don't age it and drink up"
Jeb Dunnuck

BRUNOLAFON
wine selection

BSYT1E