



Northern Rhône, Domaine Barge, Côtes du Rhône AOC Côtes du Rhône, 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

Side project of Julien Barge, famous for his old-school and long-lived Côte-Rôties. This Côtes du Rhône is a study in the engaging qualities of a Grenache-driven wine in the hands of a Syrah master.

TERROIR

Alluvial soil and rolled pebbles

WINEMAKING

This 80% Grenache and 20% Syrah blend is sourced from a series of friendly growers in the Ardèche. The wine is fermented in concrete tanks with minimal intervention.

Made with whole cluster, same vinification as the Côte-Rôtie and the Saint-Joseph.

ageing

4 months in concrete tanks and then 12 months in 600L oak cask.

VARIETALS

Grenache noir 80%, Syrah 20%

14,5 % VOL.

GM: No.

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

SERVING

Temperature of service: 16°C / 61°F.

AGEING POTENTIAL

5 to 10 years

TASTING

Palate is soft, balanced with light tannins, and a good acid power balance.

FOOD PAIRINGS

Prominent tannins and bright acidity make this an excellent food match but pretty drinkable stand alone too. Think of it as declassified Côte-Rôtie.



