



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). 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

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. Does 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.





