



Northern Rhône

BRUNOLAFON
wine selection



Domaine Barge, Le Combard, AOP Côte-Rôtie, Red 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). 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

Nearly a quarter century after the first vintage of Côte Brune, Julien's father created the domaine's second single-vineyard wine: Le Combard, from a very steep, full-south facing lieux-dit at the southernmost part of the village of Ampuis.

LOCATION

Lieu dit Coeur de Combard.

TERROIR

Steep slope covered in glacially deposited large pebbles on a volcanic subsoil.

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.

AGEING

24-28 months in 600-litre half muids.

VARIETAL

Syrah 100%

14,5 % VOL.

GM: No.

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

SERVING

16°C / 61°F

AGEING POTENTIAL

Over 15 years

TASTING

Le Combard's terroir produces a particularly savory peppery quality which marries beautifully with the floral character of its 8% Viognier. The result is an intensely aromatic Côte Rôtie that's unlike any other.

FOOD PAIRINGS

Meat in sauce, game, cheese, charcuterie.



REVIEWS AND AWARDS

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2020
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