



Northern Rhône, Domaine Barou, "mauvaise réputation", IGP Collines Rhodaniennes, Rouge

IGP Collines Rhodaniennes, France

Domaine Barou is a family estate, run organically since 1971 by Alexus Barrou. After studying viticulture, Emmanuel, his son, turned the estate towards arboriculture and, above all, viticulture. So he replanted vines in Saint Joseph and Condrieu.

The family estate tends to work the soil biodynamically. Their aim is to increase the surface area of foliage and breathe new life into the soil.

PRESENTATION

The vineyard covers 15 hectares. It is characterised by light, stony, weathered granite soils. The vines are located in two communes in the northern part of the Rhône Valley: Charnas and Limony.

TERROIR

granite soil

IN THE VINEYARD

6,250 vines/ha, mechanisable plots.

WINEMAKING

80% de-stemmed. Alcoholic fermentation and maceration for 12 days at a temperature of 28°C. Pumping over once a day.

AGEING

Aged 6 months in stainless steel vat.

VARIETAL

Gamay 100%

13 % VOL.

GM: NO

Contains sulphites. Does not contain $\ensuremath{\mathsf{egg}}$ or $\ensuremath{\mathsf{egg}}$ products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

This Gamay is a fruit bomb, its freshness revealing aromas of crushed strawberries, red cherries and a tangy raspberry finish. The tannins are discreet and crisp.

FOOD PAIRINGS

Aperitif, cold meats, cheese, white meat, meat in sauce.

