



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine Barou, "Avec le temps", IGP Collines Rhodaniennes, Blanc

IGP Collines Rhodaniennes, France

Domaine Barou is a family estate, run organically since 1971 by Alexis 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.

### LOCATION

0.8 ha in the commune of Charnas, on the plateau overlooking the Rhône Valley.

### TERROIR

The soils are granitic, shallow and very light, requiring the vines to root very deep to ensure a good supply of water.

### IN THE VINEYARD

6,250 vines/ha, mechanisable plots.

### WINEMAKING

Harvest sorted and 80% de-stemmed. Skin contact maceration for 10 to 12 hours. Fermentation in temperature-controlled stainless steel vats at 16-20°C.

### AGEING

Aged for 9 months in vats.

### VARIETALS

Roussanne 80%, Rolle ou Vermentino 15%, Viognier 5%

### 13 % VOL.

CHENO

Contains sulphites. Does not contain egg or egg products.

### SERVING

12°C/54°F

### AGEING POTENTIAL

3 to 5 years

### TASTING

A wine with floral aromas and a smooth, mineral palate. Notes of yellow fruit and toast emerge as the wine matures. A fresh wine.

### FOOD PAIRINGS

A fresh wine, ideal with river and sea fish, as well as seafood and shellfish.

