





# Northern Rhône, Domaine Barge, La Solarie, AOP Condrieu, Blanc

AOP Condrieu, 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**

Condrieu is the only appellation (along with Chateau-Grillet) to produce a white wine with only Viognier.

#### **TERROIR**

Only 1 hectare, granitic rock, sandy soils, on terraces.

### IN THE VINEYARD

30 hL/ha yield

# WINEMAKING

Full destemming followed by a light skin maceration and gentle pressing. Cold static settling. Alcoholic fermentation in 228L and 600L oak cask.

#### AGFING

The wine is protected from oxygen to preserve its aromatic potential. 8-to-10-month on-lies ageing in 228L oak barrels.

### VARIETAL

Viognier 100%

### 14,5 % VOL.

GM: No.

## AGEING POTENTIAL

10 to 15 years

#### **TASTING**

This lush, concentrated Viognier combines cool-weather weight with summertime echoes of apricots and honey. Hints of toasty oak provide an ample frame for this full-bodied wine that avoids any sense of oiliness or heaviness. It's rich and unctuous, silky in texture, but fringed by pleasing bitters. A beauty already, it should evolve positively over the next decade.

## **FOOD PAIRINGS**

Seafood of all types, sushi, sashimi, oysters, clams, lobster, chicken, pork, veal, vegetables and all cheeses.

## **REVIEWS AND AWARDS**

**JEB** DUNNUCK

"2021 : 92 pts" **Jeb Dunnuck** 



