





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**



