Northern Rhône, Domaine Barou, "Rebel Rebel", IGP Collines Rhodaniennes, Blanc

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.

LOCATION
6,250 vines/ha, mechanisable plots.

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

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
Matured for 9 months in stainless steel vats. Stirring of the lees every 15 days.

VARIETAL	13 % VOL.
Chardonnay 100%	GM: NO
	Contains sulphites. Does not contain egg or egg products.

SERVING
12°C/54°F

AGEING POTENTIAL
2 to 3 years

TASTING
A wine with aromas of yellow-fleshed fruit such as pear, and a floral side. Full-bodied on the palate, with a lovely mineral and lemony structure. The pear comes through on the finish. A fleshy, mineral wine.

FOOD PAIRINGS
Foie gras, shellfish, goat's cheese.