



# Northern Rhône

BRUNOLAFON  
wine selection



## Northern Rhône, Domaine Barou, Tombée du ciel, IGP Collines Rhodaniennes, Rouge

IGP Collines Rhodaniennes, France

Domaine BAROU is a family farm located in the northern part of the Côtes du Rhône. As early as 1971, Alexis BAROU, then at the head of this small mixed-farming-breeding farm, took the risk of opting for a total conversion to organic farming. In 1997, Emmanuel, his son, took over the family torch and oriented the operation more towards arboriculture and especially viticulture. This specialization is reflected in the planting of new plots in AOC Saint-Joseph and Condrieu.

### PRESENTATION

Vin de Pays from the Rhone hills, 100% Merlot.

### LOCATION

0.4 ha in the commune of Charnas, on the plateau overlooking the Rhône Valley. 6,250 vines/ha, mechanisable plots.

### TERROIR

The soils are very weathered granite and fairly light.

### IN THE VINEYARD

The vines are less than 10 years old.

### WINEMAKING

80% destemmed harvest. Alcoholic fermentation and maceration for 12 days at a temperature of 28 ° C. Pumping over once a day, some shedding during fermentation. Trapping and reassembly once a day.

### AGEING

Aging in vats for 6 months.

### VARIETAL

Merlot 100%

### SERVING

61F

### AGEING POTENTIAL

2 to 3 years

### TASTING

Bordeaux color. Open and greedy nose on notes of zan and caramelized. Ample, heady mouthfeel and all with structuring tannins. The finish is on ripe cherries.

### FOOD PAIRINGS

With a charcuterie board or in the summer with grilled meats.

