



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Barou, Le sud, Vallée du Rhône, France, Blanc Vallée du Rhône, 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

0.7 ha in the commune of Charnas, on the plateau overlooking the Rhône Valley. The vines are around 10 years old.

TERROIR

The soils are very weathered granite and fairly light.

IN THE VINEYARD

6,250 vines/ha, mechanisable plots.

WINEMAKING

Skin maceration for 10 to 12 hours; alcoholic fermentation in barrels, with temperature control at 16°C to 20°C.

AGEING

Aged for 9 months in oak barrels (10% new wood). Stirring once a fortnight.

VARIETALS

Marsanne 50%, Roussanne 50%

13 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products.



SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Wine with vanilla aromas, toast. Subtle peach aromas mixed with honey. The mineral structure is refreshing. The woodiness is mellow and delicate. Long on the palate.

FOOD PAIRINGS

Goes well with asparagus, scallops, freshwater fish and white meats.

