



# Northern Rhône

BRUNOLAFON  
wine selection

## Northern Rhône, Domaine Barou, Cuvée des Vernes, 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

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.

### TERROIR

3 ha in the town of Charnas, on the plateau overlooking the Rhône Valley.

### IN THE VINEYARD

The vines are between 35 and 50 years old.

### WINEMAKING

Country wine from the Rhone hills, 100% Syrah. 80% destemmed harvest. Alcoholic fermentation and maceration for 18 days at a temperature of 30 to 32 °C. Reassembly once a day, a few shedding during fermentation.

### AGEING

Aging for 9 to 12 months in oak barrels for 5 to 6 wines.

### VARIETAL

Syrah 100%

### SERVING

61F

### AGEING POTENTIAL

3 to 5 years

### TASTING

Nose with notes of ripe fruit and hints of cocoa. The palate is fresh on crunchy red fruits and hints of vanilla.

### FOOD PAIRINGS

Serve with red meat, in sauce or with cheese.

