

**Region:** Northern Rhône, Ardèche



**Winemaker:** Emmanuel Barou **Farming:** Organic

# Rendez Vous

DOMAINE BAROU

**Appellation:** IGP Collines Rhodaniennes

**Farming:** Organic

**Varietals:** 100% Marsanne

**Vineyard/Terroir:** All the grapes came from the 5 625 vines of a 0.9 ha plot in Charnas. The soil is granitic.

**Vinification:** The grapes are harvested and 80% is destemmed. The vinification starts with skin maceration that last between 10 and 12 hours. Then half of the wine is fermented in stainless steel tanks and half in barrels, all are thermoregulated between 16 and 20 degrees. Then the wine is aged during 9 months, half in oak barrels and for the other part in stainless steel tanks. Stirring every 15 days.

## About the winemaker:

In 1997, after studying viticulture and oenology in Orange and Avignon, Emmanuel took over the family domaine and oriented the focus towards viticulture. This specialization resulted in the planting of new plots in the AOCs of Condrieu and Saint-Joseph, as well as the renovation of an old barn into a new winery. Today, the domaine consists of 7 hectares of Vin de Pays vines on the granite soils around Charnas and 3 hectares in nearby Limony (AOCs of Saint-Joseph and Condrieu). Since 2013, the domaine has been practicing biodynamic methods.

