

Region: Northern Rhône, Ardèche



Winemaker: Emmanuel Barou

Farming: Organic

Cuvée des Vernes

DOMAINE BAROU

Appellation: IGP Collines Rhodaniennes

Farming: Organic

Varietals: 100% Syrah

Vineyard/Terroir: All the grapes come from the 18 750 vines of a 3ha plot in Charnas. The vines are between 35 and 50 years old. The soil is very weathered granit, which gives a full-bodied and tannic cuvée.

Vinification: The grapes are harvested and 80% is destemmed. Then the vinification starts by an alcoholic fermentation and maceration of 18 days under controlled temperature between 30 and 32 degrees.

One pumping over per day and a few rackings throughout fermentation. Then the wine is aged between 9 and 12 months in oak barrels.

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.

