

**Region:** Northern Rhône, Ardèche



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

# Un Autre Monde

## DOMAINE BAROU

**Appellation:** AOC Saint Joseph

**Farming:** Organic

**Varietals:** 100% Syrah

**Vineyard/Terroir:** All the grapes came from the 25 000 vines of 4ha of two plots in Charnas and Limony. The plots have a southern and Eastern exposition. The soil is very weathered granitic which gives a full-bodied but also fine and elegant wine.

**Vinification:** The grapes are harvested and 80% is destemmed. The vinification starts by an alcoholic fermentation and maceration of 20 days under controlled temperatures between 30 and 32 degrees. Pumping over once a day, several delestages during fermentation. Aging in oak barrels for 12 months.

### 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.

