

**Region:** Northern Rhône, Ardèche



**Winemaker:** Emmanuel Barou

**Farming:** Organic

# Imagine

## DOMAINE BAROU

**Appellation:** AOC Condrieu

**Farming:** Organic

**Varietals:** 100% Viognier

**Vineyard/Terroir:** All the grapes come from the 8 000 vines of a 1ha plot in Charnas, with an eastern exposition. There are two types of soil, a deep alluvial and clay-loamy soil in the lieux-dits "Fontailloux" and granitic and stony soil in lieu-dit "Côte de Font Sivet".

**Vinification:** The grapes are harvested by hand. Then the vinification starts by skin maceration that lasts between 10 and 12 hours. Then the alcoholic fermentation happens in barrels thermoregulated between 16 and 20 degrees. Then the wine is aged during 9 months in oak barrels (10% of new barrels). One 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.

