

Region: Northern Rhône, Ardèche



Winemaker: Emmanuel Barou **Farming:** Organic

Rebel Rebel

DOMAINE BAROU

Appellation: IGP Collines Rhodaniennes

Farming: Organic

Varietals: 100% Chardonnay

Vineyard/Terroir: All the grapes came from the 3 750 vines of a 0.6ha plot in Charnas. The soil is granitic, shallow and very light.

Vinification: The grapes are harvested and 80% is destemmed. Then the vinification starts by skin maceration that lasts between 10 and 12 hours. Then the alcoholic fermentation happens in stainless steel tanks that are thermoregulated between 16 and 20 degrees. Then the wine is aged for 9 months in tanks. 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.

