



AOC VENTOUX
LA BARRE

VINES Syrah from 40 years-old vines situated on an area called “La Barre” at 300 metres altitude. The vines are surrounded by olive trees and wood.

GRAPE VARIETIES 90% Syrah, 10% Grenache

VITICULTURE

Wine certified organic with the “AB” label (organic agriculture) from 2020 vintage.

WINEMAKING

Manual picking in 15kg crates with manual sorting of grapes. Cold temperature maceration before fermentation. Around 20/25-day fermentation in temperature-controlled stainless-steel tanks with daily de-stemming.

MATURING

18 months, in 450L oak barrels including 1/3 in new oak from Maison Chassin in Burgundy.

AGEING POTENTIAL

8 – 10 years.

TASTING NOTE

Ink color, intense aromas of black cherry, blueberry and a smoky touch on the nose. The palate is elegant. The finish is long and fresh with supple fruit. This is a deep and complete red wine.

