



LA BARRE

AOC VENTOUX

99% Syrah BLEND	50 YEARS OLD AGE OF VINES	_____ VINTAGE
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TERROIR

TOPOGRAPHY

Enclosed wooded at an altitude of 300 metres.

SOIL

Limestone and sandy-clay soil. A structure that allows drainage and a depth that helps to preserve freshness.

ATMOSPHERE

A mix between trees and aromatic plants, shade and light in a cool microclimate.

GRAPES JOURNEY

WORK

Hand-picked in 15 kg crates. One night in a cold room, hand-sorted, destemmed, then filled into the tanks by gravity.

VINIFICATION

In stainless steel tanks, cold pre-fermentation maceration for 48 hours. Vatting for approximately 20-25 days with gentle daily pumping over.

AGEING

18 months in 450-litre oak barrels.

TASTING NOTES



ORGANIC WINE

