



# Matthieu Barret

## CDR "Petit Ours" 2016

Farming: Practicing Biodynamic  
Harvest: By hand  
Total area: 18 hectares

### In the vineyard

Soil: Clay and limestone  
Vine age: 30 years old  
Yields: 40HL/ha  
Vineyard size: 12 ha

### In the cellar

Yeast: Indigenous  
Fermentation Vessel: Concrete tank  
Aging: Concrete tank (9 months)  
Filtration: Yes  
Fining: Never  
Sulfites: 40 mg total  
Alcohol: 13.5%  
Production: 4,000 cases

**Note:** "Petit Ours" is a negociant bottling from Matthieu Barret who purchases organic Syrah from his friend Remi Pouizin in Visan. For this wine, Matthieu and Remi select younger vines to get a better expression of fruit.



100% Syrah

- Because of the distance between the vineyards and Matthieu Barret's winery, vinification happens in Visan at Remi Pouizin's winery
- 100% de-stemmed grapes
- 15 days of maceration in concrete tank
- Racking and pressing when fermentation is complete
- 9 months of aging in concrete tank
- Racking
- Bottling with 2g/HL of sulfites added

Region: Northern Rhône  
AOP – Côtes du Rhône