

MATTHIEU BARRET

CORNAS "BILLES NOIRES"



ON THE FARM

FARMING: Certified Organic and Biodynamic

HARVEST: By hand

TOTAL AREA: 18 hectares

IN THE VINEYARD

SOIL: Decomposed granite

VINE AGE: 70 years old average

YIELDS: 15HL/ha

VINEYARD SIZE: 2 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete eggs

AGING: 12 months in foudre, then 12 months in concrete followed by 15 months in bottles

FILTRATION: Yes

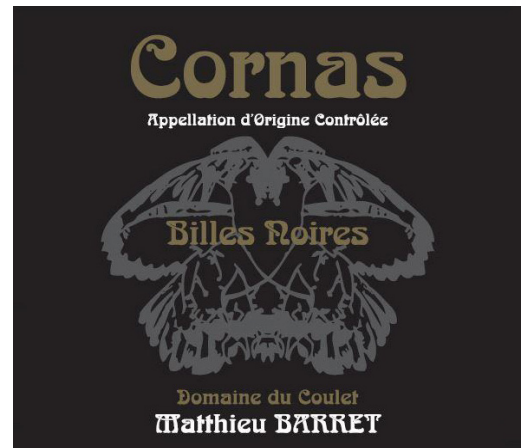
FINING: No

SULFITES: 25 mg total

ALCOHOL: 12%

PRODUCTION: 300 cases

VEGAN: Yes



100% SYRAH

- Harvested by hand in small cases
- Sorted in the vineyard and the cellar
- 2 weeks of maceration in concrete eggs
- Racking and pressing when fermentation is complete
- Must settling to age on fine lees
- 12 months of aging in foudre
- Racking
- 12 months of aging in concrete (diamond shape)
- Bottling with 2g/HL of sulfites added
- 15 months of aging in bottle before selling
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NOTE: "Billes Noires" comes from 3 parcels all located in the Coulet lieu-dit at 300m altitude. Le Bois was planted in 1920, Le Prés was planted in 1956 and Motocross was planted in 1981. Billes Noires is more massive than Gore due to a deeper mother rock and a thicker layer of decomposed granite. This is why the 3 years aging is necessary to get the best potential of this vineyard selection. There is no mechanical processing, everything is done by hand and horsepower.

REGION: Northern Rhône
AOP – Cornas