

# MATTHIEU BARRET

IGP ARDECHE “BLACK FLAG”



## ON THE FARM

**FARMING:** Certified Organic and Biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 18 hectares

## IN THE VINEYARD

**SOIL:** Clay and limestone

**VINE AGE:** 20 years old average

**YIELDS:** 40HL/ha

**VINEYARD SIZE:** 1.5 ha

## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Stainless steel

**AGING:** Concrete tank (12 months)

**FILTRATION:** Yes

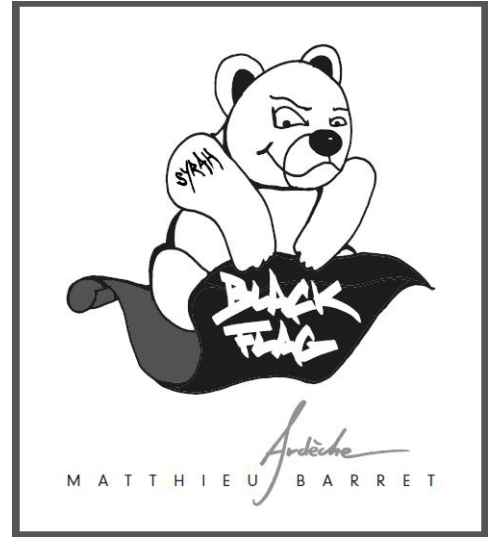
**FINING:** No

**SULFITES:** 40 mg total

**ALCOHOL:** 12.5%

**PRODUCTION:** 450 cases

**VEGAN:** Yes



## 100% SYRAH

- Harvested by hand in small cases by Barret and his team
- 100% de-stemmed
- 15 days of maceration in stainless steel
- Racking and pressing when fermentation is complete
- Must settling to age on fine lees
- 12 months of aging in concrete tank
- Racking
- Bottling with 2g/HL of sulfites added

**NOTE:** “Black Flag” comes from Vincent Fargier (Domaine Les Deux Terres), certified organic estate from Ardèche. 1 single parcel located at 300m altitude. Barret himself harvests and brings the grapes to his winery. The estate is located 1 hour driving distance from Cornas.

**REGION:** Northern Rhône

**AOP – IGP** Ardèche