

MATTHIEU BARRET

CDR "PETIT OURS"



ON THE FARM

FARMING: Practicing Biodynamic

HARVEST: By hand

TOTAL AREA: 5 hectares

IN THE VINEYARD

SOIL: Clay and limestone

VINE AGE: 30 years old average

YIELDS: 40HL/ha

VINEYARD SIZE: 12 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank

AGING: Concrete tank (9 months)

FILTRATION: Yes

FINING: No

SULFITES: 40 mg total

ALCOHOL: 13.5%

PRODUCTION: 4000 cases



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

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.

REGION: Northern Rhône
AOP – Côtes du Rhône