DOMAINE LA BARROCHE
CHÂTEAUNEUF-DU-PAPE

JULIEN BARROT 2023

His signature, his cru

In his quest to reveal the best of the terroir, this cuvée is the one which best captures the essence of the estate and Julien Barrot's philosophy as a winegrower.

A subtle blend of a century-old Grenache vines, Mourvèdre, Syrah and Cinsault from the estate's finest terroirs.

A unique, silky and opulent wine that clearly expresses its distinctive qualities. It also shows great class thank to its deep colour, floral bouquet, freshness, cocoa flavours and delicate aftertaste.



BLEND

61% Grenache from a plot at the junction of "Palestor" and "Bois Dauphin" districts and one at the corner of "Grand Pierre", "Rayas" and "Pointu" districts as well as "Cabrières", "Boursan" and "Pied Long" blocks.
15% Mourvèdre from "Les Mascaronnes" and "Boursan" plots.
11% Syrah from "Le Parc" and "Cabrières" plots.
7% Counoise from "Les Bourguignons" plot.
5% Cinsault from "Pierre à feu" plot.
1% Others

The vineyard is located within the Châteauneuf-du-Pape appellation, mainly in the North, North-East area and is made up of several parcels of red clay on sandy soil.
The average age of the vines is 65 years old and nearly 50% is planted with 100 years old Grenache.

VITICULTURE

The viticulture is made with great respect of the vine in its environment.
Rigorous bud pruning.
We harvest the fruit by hand, and meticulously select our grapes.

WINE-MAKING & AGING

Gravity-flow underground winery for gentle handling. Wine-making in tulip-shaped concrete tanks.
Destemming of underripe stalks. The wine stays on the skins for over 4 weeks. Gentle extractions.
Aging in old oak foudres, 600-liter barrels and concrete tanks for 19 months.

TASTING

"Fresh violets, rose petal, strawberry, minty shadings and a pinch of dried herbs highlight this wine. It's a distinctly elegant and inviting red that's packed with plentiful flavor concentration. Medium- to full-bodied, the 2023 is balanced by a bright acidic backbone and seals the deal with a long and refined finish"
Nicolas Grenaicher – Vinous – August 2024

SERVICE

We recommend decanting the wine at least 30 minutes before serving.
Ideal temperature of service is between 16° to 18° C - 61° à 64° F.

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