`Petit Ours` Côtes-du-Rhône Rouge 2018

Côtes-du-Rhône, Southern Rhône, France





Grape Varieties	100% Syrah/Shiraz
Winemaker	Matthieu Barret
Closure	Synthetic Ardea Seal
ABV	13.5%
Residual Sugar	0.82g/L
Acidity	4.6g/L
Wine pH	3.72
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Matthieu Barret of Domaine du Coulet also works with trusted growers who share similar viticultural and winemaking principles to produce a range of négociant wines from the Northern and Southern Rhône. The concept is light-hearted, as shown by the joyful bear on the label ("a self-portrait", jokes the short and stocky Barret), with wines intended to be more approachable in their youth.

VINEYARDS

The 'Petit Ours' Côtes-du-Rhône, meaning 'little bear', is 100% Syrah sourced from vineyards planted on clay and gravel soils surrounding the village of Visan, next to Vinsobres. The vineyards are north-facing and are all farmed organically and worked using biodynamic methods, in keeping with Matthieu's philosophy.

VINTAGE

The season started well with a mild spring following a wet winter, maintaining the soil's water reserve. June was very rainy which increased disease pressure. Fortunately the summer was hot and dry which allowed the grapes to ripen slowly, giving a lovely concentration to the wines. 2018 has resulted in highly aromatic wines with a lovely freshness.

VINIFICATION

The grapes were hand-harvested and de-stemmed before fermentation with indigenous yeasts in concrete vats. After about 15 days, the wine was lightly pressed and aged for eight months in concrete vats to preserve its freshness and purity of fruit.

TASTING NOTES

The wine has a very expressive nose with layers of blackberry and black cherry fruit. The palate has smooth and well-integrated tannins with juicy black fruit and a touch of black pepper on the finish.