Matthieu Barret,

`Et La Bannière` Crozes-Hermitage 2023

Crozes-Hermitage, Northern Rhône, France

Grape Varieties	**100% Syrah**
Winemaker	**Matthieu Barret**
Closure	**Synthetic Ardea Seal**
ABV	**12%**
Residual Sugar	**0.1g/L**
Acidity	**4.82g/L**
Wine pH	**4.02**
Bottle Sizes	**75cl**
Notes	**Certified Organic, Vegetarian, Practising Biodynamic, 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 vineyards are owned by Matthieu's friend and renowned Crozes-Hermitage producer David Reynaud. They are situated in the old Rhône terrace called `Les Chassis` around the village of Beaumont-Monteux, at an elevation of 100 metres. The soils are limestone and clay with Rhône River pebbles in the first metre of topsoil, which sits above river gravels. These gravels and pebbles give the soils excellent drainage. The vineyards are all farmed organically and worked using biodynamic methods, in keeping with Matthieu's philosophy.

VINTAGE

The 2023 Rhône vintage had enough rain throughout the period but with enough sun to reduce the growth of mildew. The summer was hot and dry with less than 20mm of rain through out. Despite losing some of the crop to two extremely hot periods at the end of June and July, the harvest happened in good conditions and produced a well balanced vintage.

VINIFICATION

The fruit was hand-harvested with thorough sorting in the vineyard and again in the cellar. Fermentation using indigenous yeasts took place in concrete tanks, with 50% of the fruit destemmed and crushed and 50% undergoing carbonic maceration. Fermentation lasted for two weeks, with daily pumpovers during the first week and light punch downs during the second for the extraction of structured, but well integrated tannins. The wine was then aged for nine months in concrete tanks before bottling.

TASTING NOTES

The wine opens on an intense nose of red fruit and subtle smokiness. The palate is elegant and fruit forward, the smooth tannins are rounded by delicate acidity and savoury nuances that carry through on the long finish.