

Matthieu Barret,
`Petit Ours Blanc` 2023
Côtes-du-Rhône, Southern Rhône, France



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 for the 'Petit Ours' Blanc are planted around the village of Autichamps in the Drôme, at an elevation of 420 metres above sea level, which lends freshness to the finished wine. The soils here are a combination of clay, silt and sand, layered over hard limestone mother rock. The vines are farmed organically and biodynamically.

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 grapes were hand-harvested and directly pressed, with the juice cold-settled for 18 hours prior to fermentation with indigenous yeasts. Fermentation lasted two weeks with three aerations of the juices in stainless steel tanks. The wine was aged for 10 months in stainless-steel tanks with no racking. Filtration and addition of sulphites was carried out before bottling.

TASTING NOTES

The wine displays a very expressive nose of wildflowers and white peach. The palate is bright with a generous fruit, the round texture is balanced by the acidity, leading to a pleasing aromatic finish.

Grape Varieties	70% Marsanne 30% Roussanne
Winemaker	Matthieu Barret
Closure	Synthetic Ardea Seal
ABV	13%
Acidity	3.86g/L
Wine pH	3.68
Bottle Sizes	75cl
Notes	Vegetarian, Practising Biodynamic, Vegan