

Matthieu Barret,
`Petit Ours` Côtes-du-Rhône Rouge 2024
Côtes-du-Rhône, Southern Rhône, France



Grape Varieties	100% Syrah
Winemaker	Matthieu Barret
Closure	Synthetic Ardea Seal
ABV	13.5%
Residual Sugar	0.71g/L
Acidity	5.06g/L
Wine pH	3.6
Bottle Sizes	75cl
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' ('little bear') Côtes-du-Rhône is 100% Syrah, sourced from vineyards planted on clay and gravel soils surrounding the village of Visan, next to Vinsobres. Situated at 150-250 metres above sea level on north-facing slopes, the vineyards produce grapes with excellent freshness. They are farmed organically and worked using biodynamic methods, in keeping with Matthieu's philosophy.

VINTAGE

The 2024 season began with a cold, wet winter and frequent morning frosts, followed by a mild, rainy spring that brought significant mildew pressure. Conditions remained unsettled until mid-June, when a sudden shift to hot, dry weather halted disease pressure and set the stage for a clean summer. Despite the heat, abundant winter and spring rainfall ensured healthy water reserves, allowing the vines to ripen steadily without stress. The result is a mature yet fresh and elegant vintage, marked by lower alcohol and balanced fruit. Harvest for this wine began on 7 September.

VINIFICATION

The grapes were hand-harvested with strict sorting in the vineyard and again at the winery, then fully destemmed but left uncrushed before fermentation in concrete vats. Spontaneous fermentations with indigenous yeasts were conducted at controlled temperatures below 28°C. Pump-overs were performed daily during the first week, followed by gentle cap punching every two days in the second week. After two weeks, the wine was drained and pressed, with no fining products used aside from small additions of SO₂ after malolactic fermentation. Ageing took place in concrete vats for eight months, with a final minimal SO₂ addition before bottling.

TASTING NOTES

The wine has a very expressive nose with layers of blackberry and black cherry fruit. The palate is bright with smooth and well-integrated tannins with dark but fresh berries and black pepper on the finish.