

750 ML - 2007 - ALC. 14,5% BY VOL.
A.O.C. VENTOUX RED WINE - APPELLATION VENTOUX
CONTROLÉE - PRODUCT OF FRANCE - PRODUCED AND
BOTTLED BY F84330 FOR LBR LE BARROUX, FRANCE.
IMPORTED BY: BIELER PERE & FILS, SAUSAALITO, CA
70% Grenache, 20% Syrah with 5% Carignan and 5% Cinsault
cb@bielerfamily.net



THE WINE:

70% GRENACHE, 20% SYRAH, 5% CARIGNAN, 5% CINSAULT – AOC VENTOUX

THE HARVEST:

2007 was a text-book growing season with a quick, even floraison lead into a typical Provence summer of plentiful sunshine. Harvest started on September 8th and picking was finished on October 10th. Near perfect harvest with ripening even across all varietals. Plenty of fully mature tannins balancing rich, ripe black fruits.

THE WINEMAKING:

Hand picked grapes arrive to the sorting table to the destemmer, dropping directly to the fermentor. The ferments can include 0% to 100% destemmed fruit...it depends... No yeasts (nor other additives) are used, no temperature control and punch downs/pump-overs are adjusted to the tanks. Maceration of all the reds varied from 14 to 41 days. 25% of the wines finish fermenting in 600L & 700L thick staved barrels. Bottling with as little manipulation possible.

THE PEDIGREE:

Our LOU BAR ROU comes from the Southern Rhone. The Romans had planted grapes there at the time of Jesus Christ..... ruins of their buildings are still to be seen in these villages. Much later, Pope Clement V, came from Bordeaux, and even before the building of the Pope's palace in Avignon, settled in Carpentras, a few miles from our village. He loved the Muscat that grew there.

Oenologists recognize that the greatest reds come from varieties at the limit of their geographic climate.....Syrah in Cotes Roties, Pinot in Burgundy, and Grenache in Chateau Neuf du Pape. Grenache is tough, resistant to the wind, and benefits from the disease resistance brought by the wind. That advantage is maximized on the slopes of the mountains above the Southern Rhone where our LOU comes from. It is said that Chateauneuf growers used to buy grapes from these nearby mountains to improve the finesse of their blends. It is in these mountains that are located the villages of Gigondas, Beaume de Venise and Le Barroux.

The village of Le Barroux is a small medieval village, dominated by a huge 12th century castle. It sits at 1500 feet, in a unique mountain range called the Dentelles de Montmirail. They are the result of a big push, from several miles below, of 200 million year old Jurassic Limestone. This is a rare occurrence on our planet and offers a poor soil of high mineral content, and ease for the roots to dig deep towards the water table. The rocky soil retains the intense summer heat, and is tempered by cool nights and an ample water table.

Up until the last century, the Barroux had been a poor agricultural community, dependant on goats and apricots, and linked to the Rhone valley by narrow dirt tracks. It's unique characteristics for the making of excellent reds, and the decline of small hill farms led to it's vineyard development. It's reputation has been hindered, however, by the mass production of wine in the flat low lands of the Cotes du Ventoux. The Bieler and Bakke families joined forces on this project to demonstrate what can be achieved in this special terroir. The result is this LOU BAR ROU, which speaks for itself.

PRODUCTION:

1000 9L cases

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