



DOMAINE LUCIEN BARROT & FILS

CHATEAUNEUF-DU-PAPE

FACT SHEET



OWNER

Lucien Barrot

PRODUCTS

Châteauneuf-du-Pape (Rouge)

SIZE OF THE VINEYARDS

16 hectares

LOCATION OF THE VINEYARDS

Dispersed throughout the Chateauneuf-du-Pape production zone. 28 parcels in all. Most on south or south west facing slopes. The cellars are near the centre of the small town (large village) of Chateauneuf-du-Pape.

SOIL

Classic stony soil with large pebbles on a red clay and limestone base.

GRAPE VARIETIES

80 % Grenache

20 % Syrah

AVERAGE AGE OF THE VINES

Old vines about 50 years on average with 80 % being more than 60 years old.

AVERAGE PRODUCTION

Yield is about 30 Hectolitres per hectare of which about 3 000 cases are sold in bottle each year.

VINIFICATION AND AGEING

No destemming and no carbonic maceration. The grapes are vinified according to their origin in the traditional manner. The various grape varieties are fermented together, followed by a long maceration for 21 to 24 days, depending on the vintage. The temperature is limited at 26 to 28°C. Malolactic fermentation before ageing in 'foudres', the large old oak casks that are so typical of the region. No fining and no filtration. Bottling takes place according to requirements from two to four years after the vintage.

TASTING NOTES

The Barrot Chateauneuf-du-Pape is often considered as one of the purest and most traditional of the Appellation. His wines do indeed have very good definition. On the nose they show aromas of cedar, leather and an abundance of rich smoky fruit. On the palate the texture is wonderfully smooth and intense ... again, with massive fruit and classic Chateauneuf-du-Pape flavours that are enhanced by a certain decadent richness that makes these wines especially appealing. The



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strong emphasis on Grenache has much to do with the style of these wines which have the added appeal of being ready to drink young but also have the potential to age at least 10 years.

MARKETING

50 % of the production is exported

NOTES ON THE PROPERTY

The first traces of the Barrot family, originally cartwrights by trade, go back to the 14th century, when the Popes resided in Avignon. Since 1690 a part of the family has been installed in Châteauneuf-du-Pape as wine growers. This is reflected in their very traditional approach to wine making. The estate is a classic example of how good use has been made of time worn traditions to produce one of the finest wines of the appellation. Like many of the older Domaines, the vineyards are split up in small parcels dotted all over the appellation. In this way, serious damage from hail and frost is often localised, sparing many of the holdings.

The wines are kept in large "foudres" or oak casks until bottling as they are required. This is an old practice in Chateauneuf-du-Pape and means that frequently wines of up to 4 years old are still in cask. As they mature, they become more mellow and complex. Tasting in this environment is a wonderful experience. Sampling from cask to cask is an education in the complexities and flavours of great Châteauneuf-du-Pape.