



# Matthieu Barret

## Crozes-Hermitage “La Bannière” 2017

**Farming:** Certified Organic and Biodynamic

**Harvest:** By hand

**Total area:** 18 hectares

### In the vineyard

**Soil:** Rounded pebbles with clay and alluvials

**Vine age:** 20 years old

**Yields:** 40HL/ha

**Vineyard size:** 2 ha

### In the cellar

**Yeast:** Indigenous

**Fermentation Vessel:** Carbonic in Stainless steel

**Aging:** Stainless steel (9 months)

**Filtration:** Yes

**Fining:** Never

**Sulfites:** 40 mg total

**Alcohol:** 13.5%

**Production:** 800 cases

**Vegan:** Yes

**Note:** “Et La Bannière” comes from David Reynaud’s vineyard, a biodynamic producer from Crozes-Hermitage. Barret sources from the younger vines to get a better fruit expression. Vinification happens at Reynaud’s winery, but everything is under Barret’s direction from harvest till bottling.



100% Syrah

- Barret harvest by hand with his team in Crozes-Hermitage
- All of the vinification happens in David Reynaud’s winery
- 10 days of carbonic maceration
- Racking of free run juice every two days
- Pressing and blending in stainless steel for fermentation to complete
- Must settling and racking
- 9 months of aging in stainless steel
- Racking
- Bottling with 2g/HL of sulfites added

**Region:** Northern Rhône  
**AOP – Crozes-Hermitage**