

# MATTHIEU BARRET

“VILAIN” 2019



## ON THE FARM

**FARMING:** Certified Organic and Biodynamic

**HARVEST:** By hand

**TOTAL AREA:** 18 hectares

## IN THE VINEYARD

**SOIL:** 50% sandy river soil, 50% granite

**VINE AGE:** 30 years old average

**YIELDS:** 40HL/ha

**VINEYARD SIZE:** 2 ha



## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Stainless steel (2 weeks)

**AGING:** Concrete tank (8 months)

**FILTRATION:** Yes

**FINING:** Never

**SULFITES:** 25 ppm total

**ALCOHOL:** 12.5%

**PRODUCTION:** 1,000 cases

**VEGAN:** Yes

### 100% SYRAH

- Harvested by hand in small cases by Barret and his team
- 100% de-stemmed
- 15 days of maceration/fermentation in stainless steel tank
- Racking and pressing when fermentation is complete
- Must settling to age on fine lees
- 8 months of aging in concrete tank
- Racking
- Bottling with a light filtration and 2g/HL of sulfites added

**NOTE:** “Vilain” grapes come from 2 sources from Ardeche: 50% from the village of Roussas and 50% from the village of Eclassan. All grapes are harvested by team Barret and brought back to the winery. This Syrah is harvested earlier to work it like a primeur.

**REGION:** Ardèche  
**AOP – VDF**