

Technical Sheet

DOMAINE LA BARROCHE ROUGE 2024

Flagship cuvée – Châteauneuf du Pape

"This flagship cuvée reveals our desire to perpetuate our family's expertise and create elegant, lively and authentic Châteauneuf du Pape wines."

Julien et Laetitia Barrot, frère et sœur vignerons

Our terroir

The vineyard is located within the Châteauneuf-du-Pape appellation, mainly in the **North, North-East area** and is made up of several parcels of red clay on sandy soil.

The average age of the vines is **65 years old** and nearly 50% is planted with **100 years old Grenache**.

Our choices of vinegrowing and winemaking

Manual winegrowing that respects the environment and strict bud thinning.

Manual harvesting with "high-end" uncompromising sorting.

Blended wine of grape varieties and terroirs

57% Grenache from a plot at the junction of "Palestor" and "Bois Dauphin" districts and one at the corner of "Grand Pierre", "Rayas" and "Pointu" districts as well as "Cabrières", "Boursan" and "Pied Long" blocks.

16% Mourvèdre from "Les Mascaronnes" and "Boursan" plots.

12% Syrah from "Le Parc" and "Cabrières" plots.

8% Counoise from "Les Bourguignons" plot.

6% Cinsault from "Pierre à feu" plot.

1% Others

Gravity-flow underground winery for gentle handling.

Wine-making in tulip-shaped concrete tanks. Destemming of underripe stalks.

The wine stays on the skins for 3 to 4 weeks. Gentle extractions.

Aging in old oak foudres, 600-liter barrels and concrete tanks for 20 months.

Our environmental commitments

High-precision viticulture that respects biodiversity. Bio Certipaq FRBio 09 certification.

Each action is designed to enhance all living things.

The style of our cuvée

"This wine has a beautiful balance, clean acidity, ripe tannins and outstanding length.

Healthy ruby hue.

Wonderful purity in its ripe with crunchy black cherries, pepper, and sappy, garrigue-like aromas and flavors.

Pure, focused, elegant mouthfeel and nicely integrated acidity"

Jeb Dunnuck – November 2025

Our serving tips

We recommend decanting the wine at least 30 minutes before serving.

Ideal temperature of service is between 16° to 18° C - 61° to 64° F.

