

Technical Sheet

BARROCK ROUGE 2024

Creative wine – Vin de France

"BARROCK is a fun and instinctive cry for freedom.

A fine wine which packs a punch, is playful and dares to be different.

A wine deeply rooted in its era."

Julien et Laetitia Barrot, frère et sœur vignerons

Our terroir

The grapes takes their roots in the **southernmost part of the Rhône valley**, next to Caumont sur Durance, at an altitude of 125 metres on a Plio-Quaternary plateau which is geologically similar to the Crau plateau in Châteauneuf du Pape.

The vines grow on **terraces of sand mixed with blue and red clay covered with river stones**, on sun-drenched hillsides, watered by tributaries of the Rhone and windswept by the Mistral.

The old Mourvedre, Syrah, Cinsault, Carignan and Grenache vines, trained in gobelet (an almost-artistic approach today) are on average 65 years old.

Our choices of vinegrowing and winemaking

Manual winegrowing that respects the environment and strict bud thinning.

Manual harvesting with "high-end" uncompromising sorting.

50% Grenache

18% Cinsault

14% Mourvedre

12% Syrah

6% Carignan

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 and 600-liter barrels 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 beautifully balanced, elegant, impressive effort will drink well over the coming decade.

Flavors of red and black cherries, sweet strawberries, spring flowers, and spice.

Supple, elegant mouthfeel, fine tannins, and outstanding length."

Jeb Dunnuck – Novembre 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° à 64° F.

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