



# CHAUVE QUI PEUT !

FONT BARRIELE



During a biodiversity diagnosis carried out on our vineyard, the ornithologist on the lookout observed bats on the hunt at dusk.

Our pebble plateau being colonized by vine-ravaging butterflies (they lay their eggs on the grains that the caterpillars perforate), these bats find enough to satisfy their nocturnal appetites and spare us a lot of damage (they eat a third of their weight in insects each night)!

For us, these are precious allies to whom we offer lodging (in addition to cover): we install nesting boxes so that they can settle in our vineyard for the long term.

"Pest butterflies that have remained hidden, the bat is coming to hunt you down!! »

This mission is well worth a vintage, for sure.

Wine: Vin de France

Grapes: Grenache 60% Syrah 40%

Soil: Terrasse rhodanienne de galets roulés

Yield: 60 hectolitres par ha

Vinification: Harvested at night, no sulphiting when entering the cellar, traditional vinification in concrete vats with 1 load shedding per day, fermentation 24-25°C.

Aging: 2 à 5 years serve at 18°C

Tasting notes: Intense dark red color. The nose of fresh red fruits is dominated by cherry, ripe strawberries just picked. The tannins are supple and full of sun to leave a delicate and delicious finish.



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