



BARRIÈLE

MISTRAL GAGNANT

ROSE 2023

If the Rhone terrace of rolled pebbles that shelters our vineyard could speak, it would certainly tell the story of a family of winegrowers who, for 4 generations, have patiently tried to extract from this terroir the delicate and powerful expression of a vineyard. secular, son of the Mediterranean. In addition to the preservation of the winegrower's heritage, there is the protection of the little bustard, a protected bird species, nestled in the heart of our vineyards, in the Natura 2000 zone.

The mistral is the emblematic wind of our region: it sweeps the vineyard throughout the season and thus preserves it from disease, allowing our vineyard to remain healthy with very few treatments.

Wine : AOP Costières de Nîmes 2022

Grapese : Grenache noir 40%, Cinsault 30%, Vermentino 20%, Syrah 10%

Soil : Terrasse rhodanienne de galets roulés

Yield : 60 hectolitres par ha

Vinification : Night harvest, blended grape varieties, acidification in a bucket, fractionated sulphiting, soft pressing, light settling, yeast addition, fermentation at 15°C for 3 weeks, light racking and aging on fine lees.

Aging : 2 years serve at 12°C

Tasting notes: Light pink color, nose of wild strawberries and peach blossom. Ample and fresh on the palate, with a fresh finish on notes of white nectarine.



Château Font Barrière
Les Armassons
30300 JONQUIERES ST VINCENT
www.chateaufontbarriele.fr