



M. Chapoutier

A cornerstone of Chapoutier's Fac & Spera selections, Barbe Rac 2020 showcases ripe Grenache purity, whole-bunch vibrancy and long élevage in concrete, yielding a wine of stature, detail and longevity.



Châteauneuf-du-Pape Barbe Rac 2020

Southern Rhône, France

Region and Vineyards

Barbe Rac comes from the **Barbe d'Asne** sector at the western edge of Châteauneuf-du-Pape, an area strewn with the famed **galets roulés**—large rounded quartzite pebbles left by the ancient Rhône. These stones store daytime heat and radiate it back at night, aiding full phenolic ripeness in Grenache while the underlying **Quaternary terrace** provides excellent drainage. The Mediterranean climate, marked by abundant sunshine and the cleansing Mistral, favors healthy fruit and concentrated flavors.

The parcel is planted to **90-year-old vines**, whose deep root systems temper climatic extremes and translate soil nuance into fruit of exceptional density. Low natural yields are typical of such venerable Grenache, contributing to Barbe Rac's concentration and structure. Stylistically, great Châteauneuf-du-Pape is often shaped more by site and vine age than by new oak; concrete and large neutral vessels are favored to protect Grenache's delicate, oxidative-prone profile and convey terroir unadorned.

Winemaking

Barbe Rac is **100% Grenache**, harvested by hand at optimal ripeness and vinified in small concrete vats with **~30% whole clusters**. Fermentation proceeds with **indigenous yeasts**, temperatures capped at about **28 °C**, and **3-4 weeks** of maceration with minimal intervention to preserve fruit clarity and fine tannin texture.

Élevage is conducted in **unlined concrete** for **approximately 20 months**, emphasizing purity and site expression over oak imprint. This approach aligns with regional best practice for top Grenache: concrete safeguards freshness and resists oxygen ingress, allowing the wine's **herbal-spicy** complexity and mineral length to take center stage while building superb aging potential.

Alcohol :15,00 %

Composition: 100% Grenache



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Chateauneuf-du-Pape Barbe Rac 2020

Tasting Notes

- **Color:** Deep garnet with youthful purple accents; viscous legs hinting at extract and ripeness.
- **Aroma:** Crushed strawberry and kirsch layered with garrigue herbs, licorice, cocoa and warm earth; subtle whole-bunch lift adds peppery nuance.
- **Palate:** Ample and fleshy yet composed; silken tannins carry red-berry richness, licorice and dark chocolate notes toward a remarkably long, savory finish; impressive density without heaviness.

Did you know?

Chapoutier bottles Barbe Rac within its **Fac & Spera** single-parcel collection, highlighting micro-terroirs through biodynamically farmed old vines and minimal-makeup winemaking—here, concrete over small new oak to respect Grenache's nature and the voice of **Barbe d'Asne**.

Wine Pairing Ideas

- **Herb-roasted lamb shoulder:** Slow cooking melts collagen, matching the wine's plush texture; rosemary and thyme echo the garrigue notes.
- **Duck breast with cherry jus:** Dark poultry richness dovetails with Grenache's red-fruit core; acidity in the jus lifts the wine's freshness.
- **Beef daube Provençale:** Long-braised beef and olives resonate with the wine's savory depth and spice; the dish's gelatinous gloss softens tannins.
- **Porcini and fennel-sausage ragù:** Earth and anise tones mirror licorice and cocoa nuances while umami amplifies mid-palate sweetness.



Wine Spectator (WS) : 96 Points (2020)

Texturally stunning, with equal parts richness and grace, this offers a cascade of fig paste and cassis liqueur flavors layered atop iron and burned leaf notes. Round, broad-shouldered and warm, with perfect tension to match. Stretches out with smoke, orange peel acidity and talc-fine tannins. Delicious. Drink now through 2035."



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