

Domaine du Coulet Matthieu Barret Côtes du Rhône "No Wine's Land" red 2023



Product price:

€132.00

Product features:

Area: NORTHERN RHONE

Winemaker: Matthieu Barret

Vintage: 2023

Appellation: Côtes du Rhône

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: syrah

Alcool: 13



Product short description:

92/100 RVF. A fruity **syrah** from the terroirs located between Cornas and Saint-Joseph: a *no man's land* without an illustrious AOP, but **100% organic**! Of all the cuvées signed by Matthieu Barret at the domaine du Coulet (thus his own family vines), this is THE cuvée that is indulgent and accessible from a young age.

Product description:

PRESENTATION OF THE DOMAINE DU COULET
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this:

Domaine du Coulet Côtes du Rhône "No Wine's Land" Red 2023 signed Matthieu Barret:

Guide RVF des Meilleurs Vins de France 2026 (Sept. 2025): **92/100**. *The red No Wine's Land expresses a delicious, very pure and juicy fruit, with an immediate approach and a particularly delicious tangy finish.*

Technical sheet written by the domaine:

This is the Côtes du Rhône from the domaine, planted on a clay-limestone plateau between Cornas and St Joseph, this place (Arlettes sector) resembles neither. A unique terroir oriented by Matthieu Barret towards freshness and finesse. Aging in Diamante concrete tanks with a flat ovoid shape.

No Wine's Land is the gourmet cuvée of the Domaine, it tends towards a more digestible and fruity expression of Syrah.

Wine on red fruit, built on a velvety structure. Fine, delicious, and fresh tannins.

Grape Variety: 100% Syrah

Soil: clay-limestone, silty.

Locations: Commune of Cornas, les Arlettes and le Coulet

Average age of the vines: approximately 50 years and 4 years.

Vinification: Without sulfur, indigenous yeasts, 100% destemmed, remontage during the first week and one punch-down per day the second, two-week fermentation, no oenological products added.

Aging: duration of 11 months in concrete and diamond tanks. Racking before placing in tanks, no soutirage.

Bottling: vacuum sealing, tangential filtration, 2 g/hl of sulfites added (yes, so little!).

Tasting: Wine on red fruit, very delicate lace texture, built on a velvety structure, fine tannins, very delicious and fresh.

To be enjoyed between 2 and 6 years according to your preference and especially your patience!

If you like wines from the Domaine de Coulet, you might appreciate wines from the [domaine Clusel-Roch](#)