



Northern Rhône, Julien Pilon, La grande tablée, Vin de France, Rouge

Vin de France, VSIG, France

Julien Pilon is a winemaker located in the Northern Rhône, near Condrieu. He studied winemaking and worked with people like Yves Cuilleron, Mas Amiel and Pierre-Jean Villa, and finally started his own project from scratch, making his first vintage in 2010 in his parent's garage. Step by step, he built his own brand, up to the point of purchasing his own cellar in the summer of 2020. Julien Pilon's estate is a modest 5 hectares, the rest of the production is sourced from his neighbors.

PRESENTATION

This cuvée comes originally from the very first plot that Julien started to work on. As its name suggests, it is located on the left bank of the Rhône... on the other bank (literal translation of de l'autre rive).

TERROIR

Vines planted on clay soils with rounded pebbles.

WINEMAKING

Vinification in open stainless steel vats over 3 weeks with frequent pumping-over.

AGEING

Aged 8 months in second-hand barrels.

VARIETAL

Gamay 100%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

2 to 3 years

TASTING

An expressive Gamay, with notes of red fruits and liquorice, the palate is supple with fine, well-melted tannins.

FOOD PAIRINGS

Aperitif, charcuterie, cheese, meat in sauce, red meat, game.

