



Northern Rhône

BRUNOLAFON
wine selection

Northern Rhône, Domaine Jacouton, Pierre D'Iserand, AOC Saint-Joseph, Rouge

AOC Saint-Joseph, Vallée du Rhône, France



A legacy of passion continues as Jean-François Jacouton, grandson of a local winegrower, founded this five-hectare estate in Vion in 2010, now joined by his son. The steep, terraced vineyards demand meticulous handwork, as machines can't reach these granite-rich slopes. With breathtaking views of the Rhône Valley, the unique blend of sun, stone, and river produces wines rich in ripe fruit, vibrant minerality, and refreshing fragrance.

PRESENTATION

Pierres d'Iserand is a red of exceptional character, crafted from a careful selection of vineyard parcels on the steep slopes of Vion. This wine embodies a fine balance between expressiveness and elegance, with its deep hue and lively aromas. Made exclusively from Syrah, it showcases the purity of the varietal, delivering a wine that is both intense and refined. The wine's complexity is enhanced by the artisanal vineyard practices and precise winemaking techniques, making it a true reflection of its terroir.

TERROIR

The terroir of Pierres d'Iserand is defined by the granitic soils of the Vion hillsides, where the vineyards grow on steep, rugged slopes. This challenging terrain contributes to the wine's distinctive mineral backbone and vibrant freshness. The granitic soil, along with the area's unique microclimates, allows the Syrah vines, approximately twenty years old, to develop intense flavors and complexity. The terroir is key in shaping the wine's structure and finesse, providing a foundation for its remarkable balance and character.

WINEMAKING

The grapes are harvested by hand and undergo 80% de-stemming, followed by a 24-day maceration with daily punch-downs and pump-overs. This process maximizes the extraction of flavors and color. The wine is then aged for 15 months in oak barrels, with 25% of the barrels being new, imparting subtle spicy and toasty notes that complement the wine's natural fruit character. The wine is bottled after tangential filtration, ensuring it remains clear and stable.

VARIETAL
Syrah 100%

Contains sulphites. Does not contain egg or egg products.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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TASTING

According to Jeb Dunnuck, Pierres d'Iserand offers a complex array of cassis, black cherries, roasted herbs, and spice, all intertwined with a bouquet garni. This darker, medium to full-bodied Saint Joseph is infused with a pronounced mineral character. While it will benefit from a few years of bottle age, it's unmistakably destined to become an exceptional wine.

FOOD PAIRINGS

This sophisticated Saint-Joseph pairs exceptionally well with a range of robust dishes. It is particularly suited to roasted game, beef bourguignon, and stuffed pigeon. Strong cheeses from Auvergne or an aged Beaufort also complement the wine's profile, as does a rich dessert such as Black Forest gâteau or Royal chocolate cake. Serve at 16°C (61°F) to fully appreciate the wine's aromatic complexity and flavor intensity.

