



Northern Rhône, Julien Pilon, Prisme, AOC Hermitage, Blanc

AOC Hermitage, Vallée du Rhône, 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

Like light, dissected under the effect of the prism of rainbow colors, the complexity and richness of Hermitage wines pass through the prism of the multitude of soil types of this appellation.

TERROIR

The upper part of the Hermitage hill, Maison Blanche is a Loess terroir.

IN THE VINEYARD

This cuvée comes from the Terroir of Maison Blanche. The vines, on stakes, are planted at 9000 vines/ha.

WINEMAKING

Grapes harvested manually. After pressing, the musts are strictly decanted. Alcoholic fermentation is slow and malolactic fermentation is complete.

AGEING

16 months in new 500 l barrels.

VARIETAL

Marsanne 100%

13 % VOL.

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

SERVING

12C/54°F

AGEING POTENTIAL

10 to 15 years, Over 15 years

TASTING

This wine offers a remarkably complex nose.

The mouth offers a very nice richness with a very well integrated oak.

FOOD PAIRINGS

Aperitive, shellfish, river fish, white meats.



