



Northern Rhône

BRUNOLAFON
wine selection



Northern Rhône, Julien Pilon, Dahu, Vin de France, Blanc

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

An imaginary animal, the Dahu has 2 side legs that are shorter than the other 2. This anatomical trait gives it a perfect balance for frolicking on our steep slopes. Having never been able to meet him, we imagined a wine. 2 hills, 2 terroirs, 2 grape varieties, 2 friends, 600 km of distance for a single wine, original and unique.

TERROIR

Granite, sandy soil, with little foundation for the Viognier and Molasse, clayey-sandy for the Petit-Manseng.

IN THE VINEYARD

With his friend, winemaker in Jurançon, they united the two great white grape varieties of their respective regions:

- Petit-Manseng from south-facing hillsides in the town of Monein.
- Viognier from south/south-east facing hillsides in the commune of Condrieu.

WINEMAKING

Plots harvested manually. After pressing the musts are settled. Alcoholic fermentation at 16°C is slow.

AGEING

10 months on the lees in second-hand 225-litre barrels.

VARIETALS

Petit manseng 50%, Viognier 50%

13 % VOL.

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

SERVING

12°C/54°F

AGEING POTENTIAL

2 to 3 years

TASTING

Aromatic complexity of the Viognier, peach, apricot, date... superbly tense by the Petit-Manseng, aromatic and digestible...

FOOD PAIRINGS

Aperitive, shellfish

