



# Northern Rhône, Julien Pilon, Dimanche à Lima, AOC Saint-Joseph, Blanc

AOC Saint-Joseph, 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**

When Julien decided, with his wife, to leave Roussillon where they had been living for 10 years, to return to settle in the Rhone Valley, they took advantage of a year to leave with their daughter for a tour of the world.

Their last day of this fabulous trip marks the first of Julien's winemaking activity. They were on a Sunday, in Lima!

#### **TERROIR**

Mostly planted on granite sands, some sectors offer limestone soils.

## IN THE VINEYARD

This cuvée is a blend of six different plots distributed from north to south of the appellation. The exposures vary from south to south-east on hillsides and plateaus overlooking the Rhone Valley. The planting density varies from 8,000 to 10,000 vines/ha.

## WINEMAKING

All batches are vinified and aged separately. The plots are harvested manually. After pressing, the juices are settled, the alcoholic fermentation is slow.

#### AGFING

The malolactic fermentation is complete. 10 months in barrels of 225L and 400L including around 15% new oak.

#### **VARIETALS**

Marsanne 50%, Roussanne 50%

### 13 % VOL.

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

## SERVING

12°C/54°F

## AGEING POTENTIAL

3 to 5 years

#### TASTING

With a nose of a very beautiful aromatic richness dominated by floral and honeyed notes, the mouth, structured, is highlight by a tension with a beautiful texture. Hints of bitterness allows to maintain a great length.





## **FOOD PAIRINGS**

Aperitive, shellfish



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