



# Northern Rhône, Julien Pilon, Mon Grand-Père était Limonadier, 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**

Julien vinified his very first vintage in his parents' garage, where several decades before, his maternal grandfather had his lemonade business.

#### **TERROIR**

Granite, sandy, poorly grounded soil.

### IN THE VINEYARD

This Viognier cuvée comes from a blend of four plots, all located on plateaux overlooking the northern Rhone Valley.

The altitude of 300 m and less sun exposure than the vines of neighboring appellations (Condrieu-Saint-Joseph) allow the wines to retain maximum freshness.

## WINEMAKING

All plots are harvested manually and vinified separately.

After pressing, the musts are strictly decanted. Alcoholic fermentation at low temperature is slow and malolactic fermentation is complete.

## **AGEING**

10 months on lees in second-hand barrels of 225 I and 400 I.

## VARIETAL

Viognier 100%

## 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**

A beautiful nose of a Rhône Viognier with its citrus and apricot notes. The mouth remains fresh and digestible.

# **FOOD PAIRINGS**

Aperitif, goat cheese, white meat.



