





AOP Crozes-Ermitage, 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**

This cuvée comes originally from the very first plot that Julien started to work on. As its name suggests, it is located on the left bank of the Rhône... on the other bank (literal translation of de l'autre rive).

#### **TERROIR**

Vines planted on clay soils with rounded pebbles.

### IN THE VINEYARD

From an old vine located on the left bank of the Rhône, opposite the town of Condrieu.

## WINEMAKING

The grapes are completely destemmed and vinified in open stainless steel tanks. Vatting lasts 3 weeks, with short but frequent pumping-over (no crushing). After devatting, malolactic fermentation takes place in barrels.

## **AGEING**

Aged for 10 months in second-hand barrels.

## VARIETAL

Syrah 100%

## 13 % VOL.

not contain milk or milk-based products.

## **SERVING**

16°C/61°F

## AGEING POTENTIAL

2 to 3 years

An expressive Syrah, with notes of red fruits and liquorice, the palate is supple with fine, wellmelted tannins.

# **FOOD PAIRINGS**

Aperitif, charcuterie, cheese, meat in sauce, red meat, game.



