





Northern Rhône, Julien Pilon, Frontiere terroir de Seyssuel, 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

The northernmost terroir of the Rhône Valley. This sector marks a break both climatic and viticultural with the mountains of Lyonnais and Beaujolais further north, with different grape varieties.

TERROIR

Schist soil.

IN THE VINEYARD

Vineyard vine on the hillside of Seyssuel, north of Vienne, on the left bank of the Rhône. This vineyard, the northernmost in the valley, offers a west/south-west exposure. The planting density is high, around 9,000 vines/ha.

WINEMAKING

The plot is harvested manually, the grapes are pressed and then the juice is severely settled. Alcoholic fermentation at low temperature is slow and malolactic fermentation is complete.

AGEING

10 months on lees.

VARIETAL

Viognier 100%

13,5 % 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

2 to 3 years

TASTING

Cultivated on schist, the Viognier here gives a new interpretation of its potential. The nose, very intense, is fine and fresh; the palate, with a nice concentration, ends on saline notes.

FOOD PAIRINGS

Goat's cheese, fish, white meat.



