



# Northern Rhône, Julien Pilon, La porchette, AOC Côte Rôtie, Rouge

AOC Côte Rôtie, 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 you add -ette at the end of a word in French, it means little. This is my Julien's little Porsche, the gem of his range.

#### **TERROIR**

Granitic soil and gneiss on the southern part. Schists on the northern part.

#### IN THE VINEYARD

La Porchette is a cuvée mainly from the Bassenon terroir, in the town of Tupin & Semons, at the southern tip of the appellation. A small batch from a place called Rozier, at the northern exit of Ampuis, on the plateau, completes the blend. The vines are planted at densities of 9,000 vines/ha and are trained on stakes

# WINEMAKING

The grapes are harvested manually. 1/3 of the cuvée remains as a whole bunch, the other is scraped and crushed. Vinification in open stainless steel vats lasts about 3 weeks with frequent pumping over.

#### **AGEING**

18 months in 225-litre barrels, 30% of which are new oak.

## VARIETALS

Syrah 99%, Viognier 1%

## 13 % VOL.

not contain milk or milk-based products.

#### SERVING

16°C/61°F

# AGEING POTENTIAL

10 to 15 years, Over 15 years

With a beautiful aromatic definition, combining notes of red fruits and smoky flavors, the mouth is full and the tannins velvety.

# **FOOD PAIRINGS**

Meats in sauce, red meat, game.



