



# Northern Rhône, Julien Pilon, Arme blanche, 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**

It is undoubtedly in memory of Juliens's years spent in the vineyards of Collioure and Banyuls that he sometimes dream of sipping this white wine, fresh, aromatic and precise to the melodious sound of the waves...

#### **TERROIR**

Granite, sandy, poorly grounded soil.

## WINEMAKING

The plots are harvested manually and vinified separately. After pressing, the musts are strictly decanted. Alcoholic fermentation is slow and malolactic fermentation is complete.

## AGEING

10 months in barrels of 400 L.

## VARIETAL

Chardonnay 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**

Cuvée Arme blanche Chardonnay has a limpid, golden color. Intense nose with aromas of white flowers, fruit and mineral notes. Well-balanced and taut on the palate.

## **FOOD PAIRINGS**

Aperitif, white meats, fish, cheese.



