



Northern Rhône, Julien Pilon, Dahu, Vin de France, Rouge

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

An imaginary animal, the Dahu has 2 side legs that are shorter than the other 2. This anatomical trait gives it a perfect balance for frolicking on our steep slopes. Having never been able to meet him, we imagined a wine. 2 hills, 2 terroirs, 2 grape varieties, 2 friends, 600 km of distance for a single wine, original and unique.

TERROIR

Clay-limestone soil and pebbles for the Tannat and granite sand for the Syrah.

IN THE VINEYARD

With his friend, Simon Forgue, winemaker in Jurançon, they wanted to combine the two red grape varieties of their respective regions:

- Tannat from south-east facing hillsides in the town of Madiran,
- Syrah from plateaus of the commune of Condrieu.

WINEMAKING

Plots harvested manually. Vinification in stainless steel vats. Maceration three weeks. Ageing in terracotta jar for Tannat.

AGEING

500L barrel for Syrah.

VARIETALS

Syrah 50%, Tannat 50%

13,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

2 to 3 years

TASTING

Very good match between the fine fruit of the Syrah and the fine structure of the Tannat.

FOOD PAIRINGS

Aperitive, red meat, cheese.



