

DOMAINE DES PIERRES SÈCHES

Saint-Joseph Blanc 'Sainte-Épine'

After wine studies in Beaune, winemaker Sylvain Gauthier decided to explore native Rhône grapes first with Michel Chapoutier and then with Stéphane Robert, before he was ready to start his own project in the true center of the Saint-Joseph appellation. He founded his micro-domaine in the village of Cheminas in 2007, the name "pierres sèches" inspired by the hand-built, ancient stone walls that support vineyard terraces on the steep slopes of the northern Rhône. Farming organically and using little sulfur at bottling, Sylvain's wines are vibrantly flavored and energetically spiced—in sum, serious northern wines that have quickly become a must-have from an up-and-coming talent.

WINERY: Domaine des Pierres Sèches

WINEMAKER: Sylvain Gauthier

ESTABLISHED: 2007

REGION: FRANCE • Northern Rhône • Cheminas

APPELLATION: Saint-Joseph AOC

BLEND: 50% Roussanne, 50% Marsanne

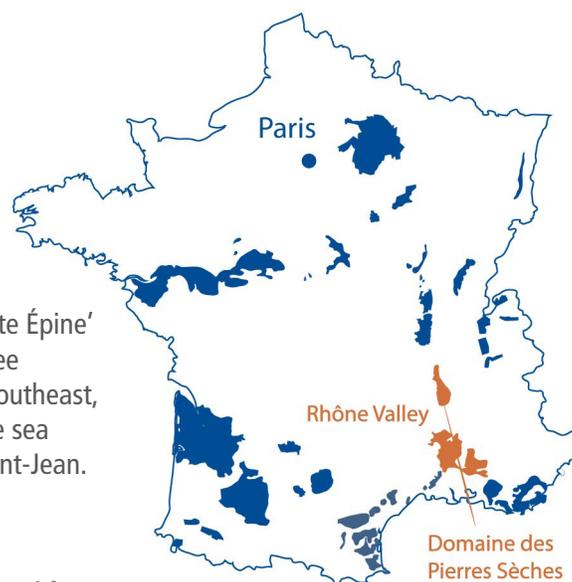
VINEYARDS: A special selection of older vines from the lieu-dit 'Sainte Épine' in Saint-Jean de Muzols, a commune that was one of the original three selected for the Saint-Joseph appellation in 1956. Vines face south/southeast, on decomposed granite soils. 'Sainte Épine,' sitting at 600 feet above sea level, is a cool, windy plot and is widely held as the top lieu-dit in Saint-Jean.

AGE OF VINES: 80 years on average; some older

WINEMAKING: Hand-harvested. Pressed full cluster; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged for one year in older French oak barrels (three years old). Bottled unfiltered, with minimal added sulfur.

TASTING IMPRESSIONS: Aromas of citrus, light tropical notes, melon, crushed stones, some floral. Medium-bodied, fresh yet deeply flavored.

PAIRING SUGGESTIONS: Air-dried salami or other charcuterie; richer fish dishes with herbs; grilled chicken



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