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 séches” 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 Séches  
**WINEMAKER:** Sylvain Gauthier  
**ESTABLISHED:** 2007  
**REGION:** FRANCE • Northern Rhône • Cheminas  
**APPELLATION:** Saint-Joseph AOC  
**BLEND:** 100% Syrah  
**VINEYARDS:** Estate hillside vineyards face south/southeast in the communes of Sarras, Arras-sur-Rhône and Vion. Soils are mostly decomposed granite; in Vion, slopes have sandier granite soils. All these areas are part of the southern end of the Saint-Joseph appellation.  
**AGE OF VINES:** 10 to 50 years  
**WINEMAKING:** Hand-harvested. Partially destemmed (90%); fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged for one year in older French oak barrels (four years old). Bottled unfined, with minimal added sulfur.  
**TASTING IMPRESSIONS:** Aromas of red and black fruit, licorice, soy, crushed stones, lots of peppery spice. Medium-bodied, juicy, fine-grained tannins. Very long.  
**PAIRING SUGGESTIONS:** Pork terrine; grilled sausages with herbs; roasted chicken