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: Ardèche IGP  
BLEND: 100% Syrah  
VINEYARDS: Estate vineyards are found on a high-altitude plateau in the commune of Sécheras, north of Tournon, facing south/southeast. Soils are mostly decomposed granite.  
AGE OF VINES: 20 to 30 years  
WINEMAKING: Hand-harvested. Partially destemmed (90%); fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in tank. Bottled unfined, with minimal added sulfur.  
TASTING IMPRESSIONS: Aromas of red fruit, baking spices, pepper, light licorice. Juicy, tangy and bright; as the French say, “glouglou” (too easy to drink).  
PAIRING SUGGESTIONS: Pork terrine; grilled sausages with herbs; roasted chicken