## DOMAINE DES PIERRES SÉCHES Saint-Joseph Blanc 'Aubert' 2018

> 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 musthave 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\% Marsanne
VINEYARDS: The lieu-dit 'Aubert,' east of the well-regarded 'Sainte-Épine' vineyard, is located in Saint-Jean de Muzols, one of the original three communes selected for the Saint-Joseph appellation in 1956. Vines face southeast, on decomposed granite and grainy, schist-rich soils. For decades, 'Aubert' was worked by Raymond Trollat, one of the pioneers of traditional Saint-Joseph wines; 'Aubert' has been planted to vines since World War I.

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 unfined, 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
NOTES: Before the 2018 vintage, the wine was named 'Sainte-Épine.'

