

DOMAINE DES PIERRES SÈCHES

Saint-Joseph Rouge 'Aubert' 2017

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: 100% Syrah

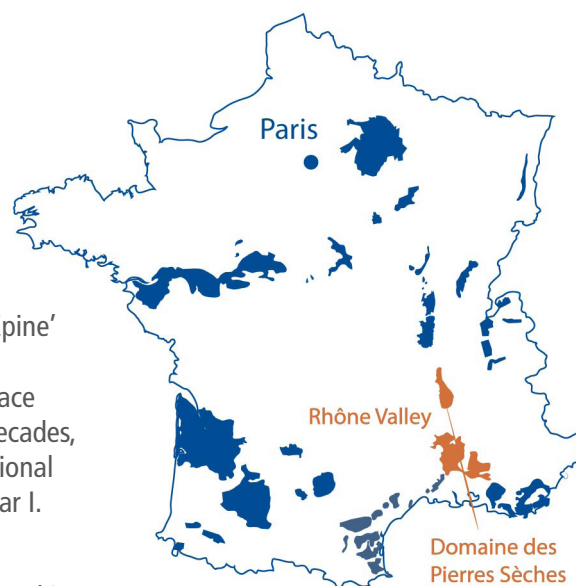
VINEYARDS: The lieu-dit 'Aubert,' east of the well-regarded 'Sainte-Épine' vineyard, is located in Saint-Jean de Muzols, one of the original three communes selected for the Saint-Joseph appellation in 1956. Vines face southeast, on decomposed granite and grainy, schist-rich soils. For decades, 'Aubert' 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. Partially destemmed (50%); 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 red and black fruit, incense, olive, cherries in liqueur, crushed stones, lots of peppery spice. Medium-bodied, fine-grained tannins, good concentration.

PAIRING SUGGESTIONS: Pork terrine; grilled sausages with herbs; roasted chicken



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