

## **DOMAINE DES PIERRES SÉCHES**Saint-Joseph Blanc

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% Roussanne

**VINEYARDS:** Estate hillside vineyards face south/southeast in the communes

of Sarras and Ozon. Soils are mostly schist and more fertile loess (silt).

AGE OF VINES: 10-20 years

**WINEMAKING:** Hand-harvested. Pressed full cluster; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged for six months in older French oak barrels (three years old). Bottled unfined, with recipied added suffers

with minimal added sulfur.

**TASTING IMPRESSIONS:** Aromas of citrus, green apple, crisp pear, crushed

stones, floral notes. Fresh, juicy, refined.

PAIRING SUGGESTIONS: Air-dried salami or other charcuterie; as an

aperitif; grilled chicken

