

# the wine trust

HERITAGE · TRADITION · CRAFT

JULIEN  CECILLON

*Cornas*

SAINT PIERRE

## Caves Julien Cécillon

**Owner:** Celine Fontaine

**Country:** France

**Region:** Northern Rhone

**Founded:** 2011

**Annual Production:** 4000cs

**Description:** While Julien Cecillon's eponymous domaine is less than a decade old, this rapidly rising star comes from eleven generations of winemakers. Based in Tournon in the heart of the Rhone, Cecillon and his American wife Nancy Kerschen craft exceptional, hand-crafted, terroir-driven wines that have found a home on some of the world's top wine lists.

## Wine Notes – 2018 Julien Cécillon Cornas St. Pierre

In the short time since Caves Julien Cecillon was founded in 2011, the winery has become one of the Northern Rhone's most sought-after new producers. Julien hails from a long line (eleven generations) of winemakers who have plied their trade in and around Tournon-sur-Rhone, epicenter of the Rhone's wine country. Indeed, one of his cousins is Bernard Faurie, and Jean-Louis Grippat is an uncle. He and his American wife Nancy Kerschen use grapes grown in their own vineyards, as well as sourced grapes, to craft harmonious, balanced wines that embody the unique terroirs of the Northern Rhone. The Cornas comes from the esteemed, pure granitic soils of the St Pierre vineyard at the top of the village. Hand-harvested 90% destemmed / 10% whole-cluster grapes undergo an extended fermentation using native yeast in stainless steel. Regular punchdowns and soft extraction preserve the beautiful natural fruit and acidity, after which the wine is aged for 18 months in a mix of 400L new oak barrels and used 228L oak barrels.



**97 Points (August 2021) – EDITOR'S CHOICE**

## Technical Specifications

<b>Varietal Composition:</b>	100% Syrah
<b>Vineyard Region:</b>	St Pierre vineyard (top of the village of Cornas)
<b>Vine Age / Yields:</b>	Planted 1994, south exposure
<b>Production Volume:</b>	100 cases
<b>Soil Types:</b>	Pure granite
<b>Wine-Making / Vinification:</b>	Hand-harvested, 90% destemmed / 10% whole-cluster Extended fermentation using native yeast in stainless steel vats with regular punchdowns and soft extraction Tangential filtration, no fining 18 months of aging in 400L new oak / used 228L oak
<b>Alcohol / Volume:</b>	13.5%