

the wine trust

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Caves Julien Cécillon



Owner: Julien Cécillon

Country / Region: France / Northern Rhone

Founded: 2011

Annual Production: 4000cs

Description: While Julien Cécillon's eponymous domaine is less than a decade old, this rapidly rising star comes from eleven generations of winemakers, including Rhone icons such as Bernard Faurie and Jean-Louis Grippat. Based in Tournon in the heart of the Rhone, Cécillon and his American wife Nancy Kerschen craft estate-grown, hand-crafted, terroir-driven wines that have found a home on some of the world's top wine lists.

Wine Notes – 2019 Julien Cécillon Crozes-Hermitage Les Marguerites (Organic)

In the time since Caves Julien Cécillon was founded in 2011, the winery has become one of the Rhone's most sought-after new producers. Julien is the eleventh generation of winemakers who have plied their trade in Tournon-sur-Rhone, center of the Rhone's wine country – one of his cousins is Bernard Faurie, and Jean-Louis Grippat is his grandfather. He and American wife Nancy Kerschen use their own vineyards, as well as sourced grapes, to craft harmonious, balanced wines that embody the unique terroirs of the Northern Rhone. The Crozes-Hermitage Les Marguerites comes from the exceptional Pierre Aiguille vineyard located on the backside of the Hermitage hill. Planted in 1936 and 1955, the vineyard is set in a natural amphitheater, affording South, West and East exposures. Cécillon took over the vines in 2012 and since then has obtained organic certification. Hand-harvested, whole-cluster grapes undergo a 20-day native yeast-driven maceration in 100% stainless steel. Malolactic fermentation occurs in 5-year old oak barrels using native yeast, after which the wine is aged for 14 additional months in 1-6 year old oak barrels before bottling.



94 Points (August 2021) – EDITOR'S CHOICE

Technical Specifications

Varietal Composition:	100% Syrah
Vineyard Region:	Pierre Aiguille vineyard on backside of Hermitage hill
Vine Age:	Planted in 1955 and 1936
Vineyard Characteristics:	Granite de Tournon with large quartz crystals, organic
Production Volume:	190 cases
Wine-Making / Vinification:	Hand-harvested, 100% whole-cluster, organic vineyards, each parcel separately vinified, 2-week skin maceration using native yeast in stainless steel with regular punch downs and pump-overs, natural malolactic fermentation in 5 year-old oak barrels, native yeast 14 months aging in 1-6 year old oak barrels, 25ppm SO ₂
Alcohol / Volume:	14.1%
Residual Sugar:	<0.25 g/L