

the wine trust

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Caves Julien Cécillon



Saint-Joseph

BABYLONE

Owner: Celine Fontaine

Country: France

Region: 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. Based in Tournon in the heart of the Rhone, Cécillon 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 St Joseph Babylone

In the short time since Caves Julien Cécillon 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 St Joseph Babylone comes from parcels near the center of the appellation and includes rare century-old vines. A hand-harvested mix of 50% destemmed and 50% whole-cluster grapes are fermented using native yeast in stainless steel vats with regular punchdowns and soft extraction. The wine is then aged for 18 months in 90% 1-6 year old oak barrels / 10% new oak barrels. The result is a beautifully alive and nuanced wine that faithfully reflects the unique terroir of St. Joseph and the gorgeous old vines that provide the fruit.



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91 Points (August 2021)

Technical Specifications

Varietal Composition:	100% Syrah
Vineyard Region:	Cote des Rivoires (planted 1900s), La Roue (planted 1990s), Vion, Ozon
Vine Age / Yields:	20-100 years
Production Volume:	450 cases
Soil Types:	Granite de Tournon, decomposed granite with sand and gneiss
Wine-Making / Vinification:	Hand-harvested, 50% destemmed grapes / 50% whole-cluster 2-week fermentation using native yeasts in stainless steel tanks with regular punchdowns and soft extraction 18 months of aging in 90% 1-6 year old oak barrels / 10% new oak barrels, tangential filtration with ceramic filters, no fining
Alcohol / Volume:	13.7%