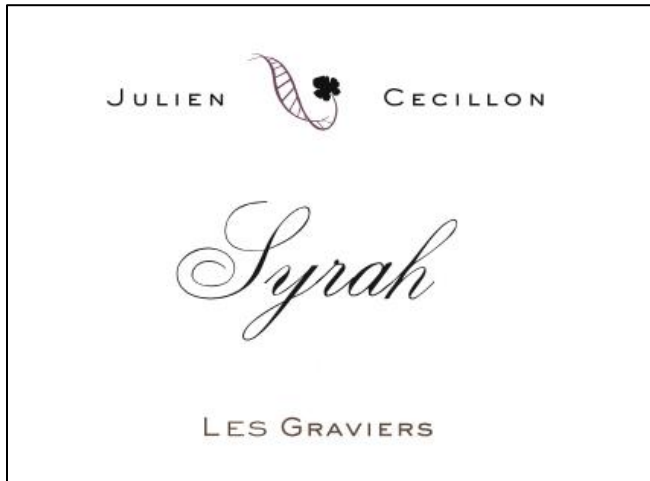


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## Caves Julien Cécillon



**Owner:** Julien Cecillon

**Country:** France / 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, including Rhone icons such as Bernard Faurie and Jean-Louis Grippat. Based in Tournon in the heart of the Rhone, Cecillon 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 Syrah Les Gravieres

In the time since Caves Julien Cecillon 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. Cecillon's Syrah Les Gravieres is a micro-negociant blend from different sources – the Ardeche and vineyards around Tournon. Hand-harvested grapes are 70% destemmed and vinified in fiber tank, with 30% whole cluster vinified in barrels. Both fermentations use native yeasts. 50% of the wine is bottled after 7-8 months of aging, while the remaining 50% is bottled after 14 months with final aging in oak barrels. The result is a beautiful rendition of Syrah, with an emphasis on elegance, purity of fruit and freshness.

## Technical Specifications

<b>Varietal Composition:</b>	100% Syrah
<b>Vineyard Region:</b>	70% Ardeche Sud, 30% Rhone Nord
<b>Vine Age / Yields:</b>	15-80 years (30% old vines)
<b>Production Volume:</b>	1800 cases
<b>Soil Types:</b>	90% limestone/clay with pebbles, 10% granite
<b>Wine-Making / Vinification:</b>	Hand-harvested, 70% destemmed grapes / 30% whole-cluster 2-week fermentation, native yeast, 70% fiber tank / 30% oak barrels 50% of wine bottled after 7-8 months of aging, 50% bottled after 14 months of aging with final aging in 4-5 year old oak barrels, tangential filtration, no fining, <25ppm SO <sub>2</sub>
<b>Alcohol / Volume:</b>	13.5%
<b>Residual Sugar:</b>	<0.25 g/L
<b>Acidity:</b>	3.64 g/L