



DOMAINE DES PIERRES SÈCHES

Vin de France Syrah

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 sèches” 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 must-have from an up-and-coming talent.

WINERY: Domaine des Pierres Sèches

WINEMAKER: Sylvain Gauthier

ESTABLISHED: 2007

REGION: FRANCE • Northern Rhône • Cheminas

APPELLATION: Vin de France

BLEND: 100% Syrah

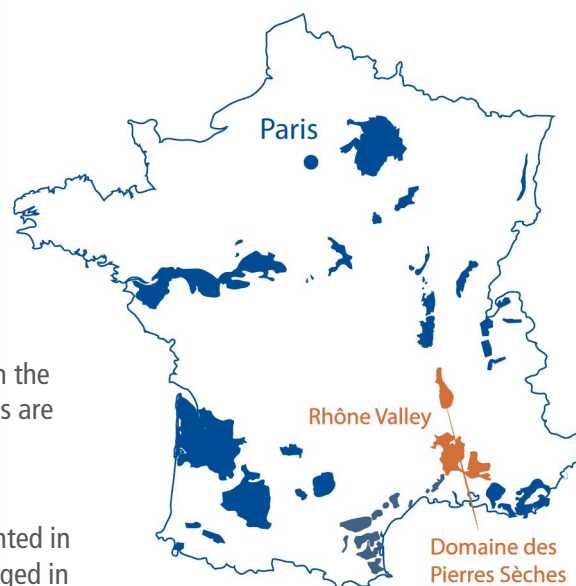
VINEYARDS: Estate vineyards are found on a high-altitude plateau in the commune of Sécheras, north of Tournon, facing south/southeast. Soils are mostly decomposed granite.

AGE OF VINES: 20 to 30 years

WINEMAKING: Hand-harvested. Partially destemmed (90%); fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in tank. Bottled unfiltered, with minimal added sulfites.

TASTING IMPRESSIONS: Aromas of red fruit, baking spices, pepper, light licorice. Juicy, tangy and bright; as the French say, “glouglou” (too easy to drink).

PAIRING SUGGESTIONS: Pork terrine; grilled sausages with herbs; roasted chicken



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