

Winemaker: Julien Cecillon

Region: Rhone Valley

Location: Saint-Jean-de-Muzols



Babylone

JULIEN CECILLON



Farming: Undergoing organic conversion

Varietals: 100% Syrah

Age of the vines: La Roue - 30 years old; Cote des Rivoires - 120 years old

Vineyard/Terroir: Saint Joseph Babylone comes from old vine parcels near the historic center of the appellation, including century old vines from the Côte des Rivoirs parcel in Tournon. Additional vineyard sources in Vion and Ozon round out the blend. Soil types include granite de Tournon, decomposed granite with sand, and gneiss.

Vinification: 100% whole bunch. Native yeast fermentation in stainless steel with regular punchdowns and pumpovers.

Elevage/Aging: 18 months aging in 1-6 year old barrels (228-400L)

About the winemaker:

While the Cécillon label only recently began, Julien's family has been documented making wine in Tournon for eleven generations. From their winery near Today, Julien and his wife are dedicated to producing exceptional terroir-driven wines at their small winery, which is located near Tournon, in the historic center of the Rhône Valley.

Julien Cécillon grew up in Tournon-sur-Rhône, surrounded by the maternal branch of the family that includes

iconic producers such as his cousin, Bernard Faurie, and uncle Jean-Louis Grippat. After meeting Nancy Kerschen while working at a winery in California, the two decided to return to Tournon and create their own winery. Acquiring small parcels by chance, opportunity, and perseverance, Julien and Nancy have worked together with tireless focus to craft wines that establish their own reputation amongst the best producers in the Northern Rhône.