

Marguerites

JULIEN CECILLON

Appellation:

AOC Crozes-Hermitage

Grapes: Syrah

Vineyard: Pierre Aiguilles

Terroir: Granite de Tournon with

large quartz crystals

Average age of vines: Planted in 1936 and 1955

Vineyard size: 0.8 Ha

Production: 2,108 bottles

Elevage: Aged 14 months in 1-6 year old used barrels

Vinification: 90% whole cluster. 2 weeks maceration. Native yeast, fermentation in stainless steel vats and 10% in new oak barrels. Regular punchdowns and pumpovers. Malolactic fermentation in 5 year old barrels with only natural yeasts



While the Cécillon label only recently began, Julien's family has been documented making wine in Tournon for eleven generations. From their winery near Tournon in the historic center of the Rhone Valley, they are dedicated to producing exceptional terroir-driven wines.

Julien Cécillon grew up in Tournonsur-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 Rhone.

