



## Julien Cecillon Saint Joseph Blanc Victoria 2019

This cuvee was named after a neighbor of their Saint Joseph red cuvee parcel, who became one of their closest friend, almost as their surrogate grandmother.



### Technical Information

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VARIETAL: Marsanne	COUNTRY: France
TYPE: White Wine	APPELLATION: Saint Joseph
RESIDUAL SUGAR:	ALC: 12.00%
SO2 TOTAL: 78mg/L	PRODUCTION: 1,921 bottles
VEGAN: Yes	UPC: 794020260079

### Viticulture

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FARMING:	SOIL TYPE: Granite and Loess (white sand transported by the wind creating sand conglomerates on granitic rocks)
VINEYARD: St jean de muzols and Ozon	PRUNING: Cordon royat double
VINE AGE: Planted in 1980 and 2013	EXPOSITION: Southeast
VINEYARD SIZE: 0.4 Ha	ALTITUDE: 185m

### Vinification and Elevage

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VINIFICATION: Settling for 12 hours, small addition of SO2 before fermentation in barrels. Soft stirring.

ELEVAGE: Aged 10 months in barrels - 50% new oak (128-400L), 50% used barrels from Meursault. Bottling under nitrogen.

SO2 USE: After malolactic fermentation and before bottling

FINING & FILTERING: After malolactic fermentation and before bottling Minor bentonite fining and tangential filtration

### About Julien Cecillon

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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 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 Rhone.

