

Saint-Joseph

BABYLONE

2017

Grapes: Syrah

Average age of vines: 35 years

Terroir: Granite

Vineyard Surface Area: 0,90ha

Yield: 40hl/ha

Production : 4256 bottles
260 Magnums
6 Jéroboams

Wine-making: 30 % whole cluster
Native yeast
22 days vatting period

Ageing: 17 months aging in 1-6 year old barrels
(228-400L)

SO2 Total : 46mg

Notes: If we were to compare this wine to an athlete, it resembles a boxer in a suit tie: powerful, earthy but with finesse and elegance.

Well-balanced structure enveloped by a velvety mouthfeel. Black cherry and raspberry notes framed by herb and black pepper aromas. With long ageing potential.

Pairs well with pigeon or simply roast quail, girolle mushrooms, and olive oil mashed potatoes.



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