



BARRAL

Marsanne



Drawing on over a century of family experience in maturing fine Rhône Valley wines, Michel and Xavier created the « Domaine de Pierre Blanche in the foothills of the Pilat massif in the late 1980s. After clearing the land and planting, the estate now boasts 16 hectares of Côte Rôtie, Condrieu, St Joseph and IGP. In order to preserve biodiversity, the estate uses integrated farming methods and is certified HVE (Haute Valeur Environnementale). As each terroir is unique, they are vinified separately to respect all their diversity.

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- **GRAPE VARIETIES**
 - Marsanne.
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- **TERROIR AND VINES**
 - At a place called Barral, the south-facing hillsides allow local grape varieties to give life to wines of character.
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- **VINIFICATION AND AGEING**
 - Fermented in stainless steel tanks at low temperature (16°C) for four weeks, then aged on lees with micro-bubbling.
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- **TASTING COMMENTS**
 - This wine has a lovely range of aromas, with notes of fruit and citrus, balanced, round and supple.
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- **FOOD/WINE PAIRING**
 - To be enjoyed with lobster and Espelette pepper pasta, seafood or as an aperitif.
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- **CELLARING POTENTIAL**
 - Up to 3 years.



DOMAINES XAVIER MOURIER

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