





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. Inorder 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.

- GRAPE VARIETIES
- Syrah.
- TERROIR AND VINES
- This small hill side vineyard with a steep slope, with its chaillets• (small terrace supported by stone walls), and Loess granite soil, produces low yields.

• VINIFICATION AND AGEING

- The grapes are harvested by hand, then sorted. Vatting begins with hot maceration for 18 to 21 days, followed by trapping and pumping over, then it is vinified in barrels for 20 months in the Parc du Pilat.
- TASTING COMMENTS
- Dark ruby color with a complex nose of black fruits and spices, the tannins are silky. This wine has a nice length on the palate.

FOOD/WINE PAIRING

Best served with lamb.

CELLARING POTENTIAL

10 to 15 years old.



DOMAINES XAVIER MOURIER

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