







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
- Marsanne, Roussanne (grape varieties used in Saint Joseph Blanc).
- TERROIR AND VINES
- Magnificent terroir composed of light granite soil and coarse sand, enclosed by dry stone walls, on hillsides located under the hamlet of PEYSSonneaux
- VINIFICATION AND AGEING
- Vinified at low temperature in barrels, this wine is then aged for 8 to 10 months on fine lees with stirring.
- TASTING COMMENTS
- With citrus and acacia flower aromas, it is fresh and full-bodied. Aromas of vine peach, quince, apricot, hazelnut and white flowers.
- FOOD/WINE PAIRING
- Ideal as an aperitif, or to accompany seafood, fish, quenelles or creamy dishes.
- CELLARING POTENTIAL
- From 4 to 5 years old

