







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
- First vine planted in 1990, at a place called Rochecourbe, on a hillside overlooking the Rhône and composed of 85 Rows
- Soils predominantly granitic, with veins of Loess.
- VINIFICATION AND AGEING
- Vatting and hot maceration for 3 to 4 weeks followed by aging in oak pieces for twelve months.
- TASTING COMMENTS
- With a deep purple color, this powerful and fine wine reveals its aromas of spices and red fruits, with a light woodiness that underlines all the qualities of its terroir.
- FOOD/WINE PAIRING
- Goes perfectly with red meats, grilled meats, game and non-fermented cheeses.
- CELLARING POTENTIAL
- 5 to 8 years old or even longer in some years.

