







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
- South-East-facing, very hilly parcel with granitic soil and veins of Loess. It features numerous dry-stone huts known as Caboles, which give their name to this wine.
- VINIFICATION AND AGEING
- The Syrah is vinified in open vats, then aged in stainless steel tanks to preserve all its freshness.
- TASTING COMMENTS
- It is a powerful and fine wine, with aromas of pepper and spices, often accompanied by a note of violet. Its silky tannins offer a long finish on the palate.
- FOOD/WINE PAIRING
- Chicken tajine with eggplant, rabbit cooked with dried fruit, oxtail parmentier.
- CELLARING POTENTIAL
- Drink young, but can age for 3 to 5 years old.

