

JULIEN CECILLON VDF MARSANNE 'CORNILHAC'



100% Marsanne. A lovely Marsanne typical of the Northern Rhone. Smoky, roasted notes brought on by the aging process show alongside the fruity, floral and honey flavors of the Marsanne varietal. Ripe, vibrant fruit. Round with an elegant mineral finish. Pair with roasted white meats and root veggies, stinky cheeses, pasta in white sauce, spicy dishes or fried foods. Organic. From young vines aged 9 months. Spontaneous fermentation with indigenous yeasts (20% old oak & 80% stainless steel).

While the Cecillon label only recently began, Julien Cecillon's family has been making wine in Tournon for 11 generations. Acquiring small parcels by chance, opportunity & perseverance, Julien & his wife Nancy Kerschen have worked together with tireless focus to craft wines that establish their own reputation amongst the best producers in the Northern Rhône. Though they are running the winery on their own, the couple certainly benefits from the guidance of Julien's winemaking heritage. Their small winery is located near Tournon, in the historic center of the Rhône Valley. All of the wines at the domaine are produced with native yeasts & aged primarily in used barrels to create harmonious, balanced wines that highlight the unique terroirs of the Northern Rhône.

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Tasting Note:

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Shelf Talker:

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