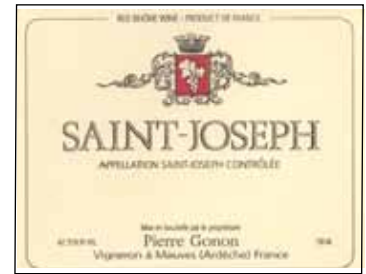


**Domaine Pierre Gonon
Saint Joseph****Rhône
Mauves**

farming : lutte raisonnée
total vineyard area : 9 hectares
principal soil type : granite
varietal : marsanne, roussanne, syrah
total annual production : 35000 bottles
harvest : manual

overview

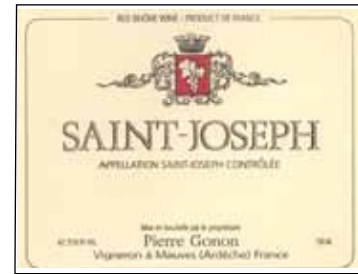
One name in the southern town of Mauves for many years prior to the creation of this appellation is that of **Pierre Gonon**. In fact, Pierre Gonon, founder of the domaine that still bears his name even though sons **Jean & Pierre** are now in full command of the winery, sat on the council which drew the original lines creating the appellation. He planted, by *massale* selection, many of the vines which today are still bearing the fruit used in their production. Pierre was also far sighted in his commitment to white wine and planted Marsanne in 1958, soon after the appellation was born. Today, thanks to dad, the domaine has some impressive older vines on the most revered site for white wine in the appellation, **Les Oliviers**. In total, there are 7 hectares planted to Syrah and 2 to Marsanne/Roussanne.

The soils are fertilized only with their own composts and plowed for aeration. Only natural treatments are used in the vineyard, including sulphur to treat odium and plant extracts to treat pests. Yield are kept very low by short pruning and green harvesting in July, resulting in yields of 30 hl/ha for the reds and 38 hl/ha for the whites. Grapes are harvested by hand (anything else is impossible on these steep slopes) and fermentations take place in the presence of naturally occurring yeast.

Although they profit from many old vine parcels which surround the historic center of this appellation, the Gonon brothers are uninterested in the current trend toward single vineyard bottlings at the expense of the “entry level” cuvées. Rather, they choose to draw from all of their historic parcels, each lending a distinct character to craft only a single white and a single red Saint Joseph cuvée and uphold the best virtues of the appellation system for which it was created, with the intent to promote the entire appellation.

**Domaine Pierre Gonon
Saint Joseph**

**Rhône
Mauves**



viticulture, vinification and aging :

- all new plantings are issued from *massale selection* rather than clonal selection
- all parcels vinified separately with indigenous yeast
- red fruit is partially de-stemmed and fermented in open top wood vats, following a cold-prefermentation for 4-5 days
- *pigeage and remontage* as demanded of the vintage during the 2-3 weeks of fermentation
- aging on fine lees in burgundy barrels and *demi-muids* (600 l) of varying age, from 14-16 months
- wines bottled after racking, in the late autumn following the vintage, after fining with egg white
- the wines are bottled without filtration

saint joseph blanc, les oliviers

annual production 10000 bottles

Long before it was sold as Saint Joseph, the wine from this renowned parcel was sold as *Vin des Oliviers*. From the *Coteau des Oliviers* which overlook the Oliviers stream, it enjoys a rarified southern exposure and as such receives an inordinate dose of sunshine and warmth producing whites that are rich, lowish in acidity and that can age gracefully.

A mix of Marsanne, 80 % and Roussanne, 20 %. After pressing the whole bunches, the the juice goes into older Burgundy barrels of 3 to 15 years for its primary and secondary fermentations. *Bâtonnage* as desired of the vintage. It is racked back to tank and bottled around the time of the following harvest.

Certainly in the same class as the rich styled White Burgundies from the Côtes de Beaune.

saint joseph rouge

annual production 23000 bottles

Taken from parcels surrounding the original Saint Joseph villages of Mauves, Tournon and St. Jean de Muzols. Such a representative blend from these historic vineyards is a rarity in a single cuvée for Saint Joseph. The individual parcels, *Les Oliviers, Aubert, Montagnon, Martinot, Côtes des Rivoires and Croix de Peygros*, range in altitude, the highest at 308 metres, and soil composition, all with varying measures of a sandy granitic base.

Vinified in open top vats using partially de-stemmed grapes. In its early stages of fermentation regular attention is given to the *remontages* and foot pressings, which are repeated twice a day for two to three weeks. The wine is then transferred to large casks and barrels, where it stays for 14-16 months. During this time it is decanted three times, fined using egg whites before being bottled without filtration.

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