

Domaine Pierre Jean Villa

Saint Joseph



The Wines

- *Saint Joseph "Gamine"*: Syrah. This comes from two parcels of old *sélection massale* vines formerly classed as AOC St Joseph but reclassified as VdP (or IGP) in 2018 under the rules restricting the total surface of the appellation. In addition, Gamine comes from young vines in Villa's other parcels. The wine was aged entirely in his oldest barrels and demi-muids. Production averages 2,400 bottles.
- *Croze-Hermitage "Accroche Coeur"*: The name refers to the tendrils that sprout out of very young vine leaves in the springtime and form a kind of cowlick or the curling shape of a heart. The domain owns 1.5 hectares (about 4 acres) in the Chanos Curson zone in alluvial soils with galet stones. The grapes are all de-stemmed and aged in older barrels for 12-13 months.
- *Condrieu "Jardin Suspendu"*: 100% Viognier. From three parcels totaling five acres. About half was planted in 2009 while the other half dates from the 1970s. The young vine parcel was put in by Pierre Jean behind the original Villa winery on the hillside back of Chavanay; the two older parcels are in the commune of Vérin. The *élevage* takes place in older 500-liter *demi-muids* and normally there's no fining and one minimal filtration, but this depends on the year. Pierre Jean loves the textured fruit that Condrieu amply provides and aims to couple this with lift and freshness. Production averages 1,667 6-packs.
- *Saint Joseph blanc "Saut de L'Ange"*: A lovely, dense Roussanne coming from a parcel in the northern end of the appellation in Chavanay and three smaller ones in the southern end of the appellation. This is one of the few 100% Roussannes made in the north (only four or five producers make one). The total vineyard surface comes to 0.6 hectares, or 1.5 acres. It's made mostly in 600-liter *demi-muid* barrels and even this white wine is normally bottled without filtration. The name—Angel's Leap, or Swan Dive—comes from the parcel growing on a steep hillside that ends at a cliff above his winery. Production averages 1,500 bottles.
- *Saint Joseph "Préface"*: This is the first red cuvée of the domain, a wine with a terrific core of Syrah fruit, and it sets the tone (hence its name). At roughly 12,000 bottles, it's the largest production. The vines grow in the northern, cooler sector of the appellation, the wine is made in a mixture of 225-liter and 600-liter barrels, all older, and the *élevage* goes for 12-13 months (which will probably increase in the years ahead). The vineyard parcels total two hectares, or five acres, and normally as much as 30% of the grapes--especially those from the old vines of serine--are fermented with stems.

- *Saint Joseph "Tildé"* This is the old vine cuvée made from four parcels planted in 1963, 64, 65, and 1970 in the very center of the St Joe appellation in the commune of Sarras. The four parcels grow close to one another at roughly 300 meters in altitude, high on the hillside. Total vineyard surface is one hectare, or 2.5 acres, growing in sandy soils on top of a mother rock of pure granite. Depending on the year, some of this wine is declassified into Préface. Like its sibling, this is made in a mixture of large and small barrels, but here the *élevage* goes for up to 24 months. In addition, ferments are always done with a portion of stems, and since vintage 2016 that figure has been for at least 60% whole cluster in the ferments. Pierre Jean's father came from Spain, and the word *Tildé* refers to the Spanish accent mark ~ which forms the logo on Pierre Jean's labels. In the old dialect of Occitane, *Tildé* refers to an inscription, a stamp or seal put upon an object, and this cuvée could well bear the seal of the domain. Average annual production is 3,000 bottles.
- *Côte-Rôtie "Carmina"*: Pierre Jean has two parcels in Côte-Rôtie for this wine: an old vine parcel (1959 and 1964 plantings) measuring 0.5 hectare, or an acre and a quarter; plus 2 hectares, or five acres of younger vines in the northern half of the AC. All of this is Syrah except for two lonely vines of Viognier that somehow got planted by accident, and these grapes are tossed into the vat.

Carmina is the proprietary name of a cuvée that is made primarily with old vine grapes and fermented with 30% (up to as much as 50% in good years) of whole clusters. The *élevage* is done in a mix of small and large barrels, and bottled if possible without fining or filtration. This wine has a great deal of breed. Average annual production is 3,600 to 4,800 bottles.

- *Côte-Rôtie "Fongéant"*: Syrah. Fongéant is a lieu-dit at the top of the Côte Brune hillside. Villa has a parcel of just over an acre planted in 1954, and since 2013 he has plowed this parcel with a horse. Depending on the year, the wine is made with between two-thirds and 100% whole cluster after a strict triage and is not fined or filtered. *Elevage* takes place primarily in older *demi-muids*, with a few 228-liter barrels in reserve. Production averages 2,400 bottles.

The vines pre-date clonal selections. They are not the small berry *serine* strain of Syrah; rather, these vines constitute an old *sélection massale* plantation. Each vine is distinctive, there is little rhythm or reason about them, and their grapes range from small to large.