

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Esprit de Blonde A.O.C CÔTE-RÔTIE

 DELICATE, FLORAL AND LONG

 SYRAH AND VIOGNER

 GNEISS

 TO BE ENJOYED
WITHIN 20 YEARS



TERROIR

Commune	Ampuis
Soil	Gneiss
Surface area	0.35 ha
Orientation	South
Topography	Hillside
Density	10,000 plants/ha

A parcel located midway up the Côte Blond hillside that extends towards the south. It boasts the main characteristics of this terroir, which produces smooth and aromatic wines. These sixty-year-old vines spread their roots deeply to fully express the entire terroir.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration. Fermentation at up to 30°C. Post-fermentative maceration at 30°C MLF in barrels
Ageing	18 months in oak barrels (100% new wood)

The extraction process is gentle and long, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. At the end of the ageing process, the best barrels are selected to achieve a perfect balance between the power and subtlety of the terroir.

VITICULTURE

Grape varieties	Syrah (90%), Viognier (10%)
Plantation year	1952
Pruning	Gobelet trained on stakes
Yield	40 hl/ha
Harvests	Harvested by hand when fully ripe; sorted on the vine if necessary

Viticulture on the estate is treated with the utmost importance. Each operation is carried out after first observing the needs of the parcel and in accordance with the characteristics of the vintage. Every parcel is therefore cared for precisely as required. The majority of the work is done by hand, although machines may sometimes be used to reduce the need for manpower.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. Therefore, we pay close attention to the yield, foliage and aeration of the bunches, etc.

TASTING

A powerful nose with aromas of ripe fruit and a subtle spicy and toasted touch. This wine offers a dense palate with silky tannins where we will find fruitiness as well as various tertiary notes, such as truffle and spices.

Fillet of venison, ash-baked beetroot, pan-fried mushrooms and a rich venison jus.

ONE FAMILY, FOUR ESTATES

