


Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Crozes-Hermitage A.O.C CROZES-HERMITAGE

 ROUND, DEEP AND FRUITY

 SYRAH

 GALETS ROULÉS

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Chanos Curson, Veaune, Beaumont, Monteux
Soil	Galets roulés
Surface area	5 ha
Orientation	Plain
Density	6,000 plants/ha

The soil is made up of well-draining galets roulés deposited by the rivers at the confluence of the Isère and the Rhône. They store the heat, allowing the Syrah grapes to be expressed beautifully.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post- fermentative at 30°C Malolactic fermentation (MLF) at 30°C in barrels
Ageing	18 months in oak barrels

The grapes are harvested when they are at optimum ripeness. They are then quickly transported to the wine cellar in an isothermal truck. The extraction process is gentle and long, in order to obtain silky tannins. The malolactic fermentation is carried out in barrels. The ageing process refines the structure while preserving the fruit.

VITICULTURE

Grape variety	Syrah
Age of vines	30 years old
Pruning	Cordon de Royat trained on wire
Yield	45 hl/ha
Harvests	Mechanical and manual harvesting when fully ripe

Viticulture on the estate is treated with the utmost importance. Each operation is carried out after first observing the needs of the plot 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

The nose is refined, with notes of red berries and spices. Its palate is vinous, structured and delicate.

It can be served with lightly spiced caramelised rabbit or a Saint Marcellin cheese.

ONE FAMILY, FOUR ESTATES

