


# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

## JEANNE GAILLARD

### La Relève A.O.C SAINT-JOSEPH

 FRUITY AND SPICY

 SYRAH

 GRANITE

 TO BE ENJOYED  
WITHIN 10 YEARS



## TERROIR

|              |                       |
|--------------|-----------------------|
| Communes     | Chavanay, Malleval    |
| Soil         | Granitic sand         |
| Surface area | 2.5 ha                |
| Orientation  | South, southeast      |
| Topography   | Plateaux and hilltops |
| Density      | 6,000 plants/ha       |

The grapes come from three different parcels, planted on the communes of Malleval and Chavanay. The vines are over 30 years old. The decomposed granite soils with low clay content are typical to this appellation and bestow the wines with fresh and mineral qualities.

## VINIFICATION & AGEING

**Vinification** Full destemming  
Cold pre-fermentative  
maceration, and post-  
fermentative at 30°C  
Fermentation at 25°C  
MLF in barrels

**Ageing** 15 months in oak barrels (no  
new wood)

We use a traditional vinification process. The harvested grapes are destemmed beforehand, to preserve all the elegant properties of the wine. The extraction process is gentle and long, so we can obtain silky tannins at low temperatures and preserve the fruity nature of the wine. Regular oxidation throughout the ageing process maintains these flavours.

## VITICULTURE

|               |  |
|---------------|--|
| Grape variety | Syrah  |
| Age of vines  | Over 30 years old  |
| Pruning       | Cordon trained on wire   |
| Yield         | 40 hl/ha   |
| Harvests      | Harvested by hand<br>when fully ripe; sorted<br>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.

## TASTING

Its nose is delicate, harmonious, expressive, fruity and spicy. Behind a tender attack, we find a wine with crisp fruitiness, velvety tannins with a mineral touch, and a truly aromatic persistence. Duck breast stuffed with timut pepper foie gras and served with a raisin confit sauce, pumpkin balls and glazed potatoes.

ONE FAMILY, FOUR ESTATES



# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


## JEANNE GAILLARD

### Chardonnay I.G.P COLLINES RHODANIENNES

 COMPLEX, MATURE AND VIBRANT

 CHARDONNAY

 GALETS ROULÉS

 TO BE ENJOYED WITHIN 5 YEARS



## TERROIR

|              |                                      |
|--------------|--------------------------------------|
| Communes     | Marsaz (26), Colombier-le-vieux (07) |
| Soil         | Galets roulés and granitic sand      |
| Surface area | 1.26 ha                              |
| Topography   | Plains and plateaux                  |
| Density      | 6,000 plants/ha                      |

This Chardonnay IGP comes from two parcels with different characteristics. In the plains of Drôme, the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the high plateaux of Ardèche, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

## VINIFICATION & AGEING

Vinification **Settling**  
**Cold fermentation in barrels**  
**Malolactic fermentation**

Ageing **9 months in barrels**  
**Bâtonnage on lees**

After a gentle pressing and settling, the must is vinified in barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|               |  |
|---------------|--|
| Grape variety | Chardonnay   |
| Age of vines  | Under 15 years old   |
| Pruning       | Cordon de Royat trained on wire  |
| Yield         | 50 hl/ha   |
| Harvests      | Harvested manually and mechanically 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.

## TASTING

Along with typical notes of Chardonnay, the nose reveals aromas of toasted bread, butter and white flowers. Its palate is ample and round with good acidity.

It can be paired with most vegetable or fish starters.

ONE FAMILY, FOUR ESTATES

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**Marsanne**  
I.G.P COLLINES RHODANIENNES

 ROUND AND AROMATIC

 MARSANNE

 GALETS ROULÉS

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |  |
|--------------|--|
| Communes     | Marsaz (26), Malleval (42), Charnas (07) |
| Soil         | Galets roulés and granitic sand          |
| Surface area | 1.68 ha                                  |
| Topography   | Plains and plateaux                      |
| Density      | 6,000 plants/ha                          |

The vines are planted in sandy soil on the plains of Drôme, around Crozes-Hermitage and on the plateaux around the estate, bordering the St Joseph appellation. The scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the plateaux of Malleval, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

## VINIFICATION & AGEING

Vinification **Settling**  
Cold fermentation in barrels  
Malolactic fermentation

Ageing **9 months in barrels and vats**  
**Bâtonnage on lees**

After a gentle pressing and settling, the must is vinified in casks and barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|               |  |
|---------------|--|
| Grape variety | Marsanne   |
| Age of vines  | Less than 30 years old   |
| Pruning       | Cordon de Royat trained on wire  |
| Yield         | 50 hl/ha   |
| Harvests      | Harvested manually and mechanically when fully ripe; sorted on the vine if necessary |

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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.

## TASTING

The nose offers wonderful floral notes and a subtle smokiness. The harmonious palate is fresh but also maintains a certain roundness. This wine would go very well with river fish served in sauce.

**ONE FAMILY, FOUR ESTATES**



# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

## JEANNE GAILLARD

### Roussanne I.G.P COLLINES RHODANIENNES

 AMPLE AND MATURE

 ROUSSANNE

 GRANITE

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |                         |
|--------------|-------------------------|
| Communes     | Chavanay, Malleval (42) |
| Soil         | Granitic sand           |
| Surface area | 0.5 ha                  |
| Topography   | Plateaux                |
| Density      | 6,000 plants/ha         |

This Roussanne IGP comes from several different parcels situated on high plateaux around the family house on the border of the St Joseph appellation. The decomposed granite produces soft and well-draining sand, and the climate is mild with rainfall that is regular but not too heavy.

## VINIFICATION & AGEING

Vinification **Settling**  
**Cold fermentation in barrels**  
**Malolactic fermentation**

Ageing **9 months in oak barrels**  
**Bâtonnage on lees**

After a gentle pressing and settling, the must is vinified in casks and barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|               |   |
|---------------|---|
| Grape variety | Muscat  |
| Age of vines  | 15 years old  |
| Pruning       | Cordon de Royat<br>trained on wire  |
| Yield         | 50 hl/ha  |
| Harvests      | Mechanically harvested<br>when fully ripe; sorted<br>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.

## TASTING

The nose offers delightful notes of yellow-flesh fruits (peach, nectarine) and white flowers. Its palate is fresh and well-balanced.

Pair with poultry, fish in sauce and hard cheeses.

### ONE FAMILY, FOUR ESTATES



Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**Viognier**  
I.G.P COLLINES RHODANIENNES

 SMOOTH AND AROMATIC

 VIOGNIER

 GRANITE

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |  |
|--------------|--|
| Communes     | Malleval (42), Charnas (07), Marsaz (26) |
| Soil         | Galets roulés and granitic sand          |
| Surface area | 0.5 ha                                   |
| Topography   | Plains and plateaux                      |
| Density      | 6,000 plants/ha                          |

This Viognier IGP comes from several parcels with different characteristics. In Drôme, the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the high plateaux of Ardèche and the Loire, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

## VINIFICATION & AGEING

**Vinification** Settling  
Cold fermentation in barrels  
Malolactic fermentation

**Ageing** 9 months in oak barrels  
Bâtonnage on lees

After a gentle pressing and settling, the must is vinified in casks and barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|               |   |
|---------------|---|
| Grape variety | Viognier  |
| Age of vines  | 20 years old  |
| Pruning       | Cordon de Royat trained on wire   |
| Yield         | 50 hl/ha  |
| Harvests      | Mechanically harvested when fully ripe; sorted on the vine if necessary |

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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.

## TASTING

The distinguishing feature of this Viognier is its light and fresh character. It has a nose typical of this vintage, with notes of apricot. The palate is mineral and delicate.

It would be perfect as an aperitif, with a vegetable starter (e.g. asparagus) or even with fresh goat's cheese.

**ONE FAMILY, FOUR ESTATES**



Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

**Clos des Camiers**  
I.G.P COLLINES RHODANIENNES

 FRESH AND FLORAL

 VIOGNIER

 GRANITE

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |                  |
|--------------|------------------|
| Commune      | Condrieu         |
| Soil         | Granitic sand    |
| Surface area | 1.3 ha           |
| Orientation  | South            |
| Topography   | Hilltop          |
| Density      | 10,000 plants/ha |

This parcel selection with Jeanne Gaillard's vines in the La Caille area of Condrieu is a vineyard on top of a hill, on the border of the appellation (above the altitude limit). The granite and the gentle slope of this parcel enable good drainage and steady growth for the Viognier vines planted here in 2012.

## VINIFICATION & AGEING

|              |   |
|--------------|---|
| Vinification | Settling<br>Cold alcoholic fermentation in barrels<br>Malolactic fermentation |
| Ageing       | 9 months in barrels<br>Bâtonnage on lees                                      |

After a gentle pressing and settling, the must is vinified in barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|                 |  |
|-----------------|--|
| Grape variety   | Viognier   |
| Plantation year | 2012   |
| Pruning         | Guyot trained on wire  |
| Yield           | 40 hl/ha   |
| Harvests        | Harvested by hand when fully ripe; sorted on the vine if necessary |

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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.

## TASTING

This Viognier offers lovely delicate floral notes. It provides a wonderful tension, subtlety and freshness, while maintaining the beautiful roundness that this vintage is known for.

Pair with asparagus and rigotte de Condrieu (goat's cheese).

ONE FAMILY, FOUR ESTATES

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**Muscat**  
I.G.P COLLINES RHODANIENNES

 CRISP AND FRUITY

 MUSCAT

 GALETS ROULÉS

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |                        |
|--------------|------------------------|
| Commune      | Marsaz (26)            |
| Soil         | Galets roulés and sand |
| Surface area | 0.31 ha                |
| Topography   | Plain                  |
| Density      | 6,000 plants/ha        |

This Muscat IGP is planted in the plains of Drôme, where the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. The climate here is mild with regular rainfall and minimal Mediterranean influence, balancing out the crisp aromatic nature of the Muscat while preserving the acidity and freshness.

## VINIFICATION & AGEING

|              |   |
|--------------|---|
| Vinification | Settling<br>Cold alcoholic fermentation in barrels<br>Malolactic fermentation |
| Ageing       | 9 months in barrels and vats<br>Bâtonnage on lees                             |

After a gentle pressing and settling, the must is vinified in casks and barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

|               |   |
|---------------|---|
| Grape Variety | Muscat  |
| Age of vines  | Under 30 years old  |
| Pruning       | Cordon de Royat trained on wire   |
| Yield         | 40 hl/ha  |
| Harvests      | Mechanically harvested 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.

## TASTING

The nose reveals scents of Muscat, yellow-flesh fruit and crunchy grape seeds. On the palate, a beautiful acidity balances out the fullness and length.

This wine is best enjoyed on its own, as an aperitif.

**ONE FAMILY, FOUR ESTATES**




# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


## JEANNE GAILLARD

### Terres de Mandrin I.G.P COLLINES RHODANIENNES

 DECADENT AND CRISP

 SYRAH

 GRANITE

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |   |
|--------------|---|
| Communes     | Marsaz, Colombier-le-Vieux, Charnas, Malleval |
| Soil         | Galets roulés and granitic sand               |
| Surface area | 10 ha   |
| Topography   | Plains and plateaux                           |
| Density      | 6,000 plants/ha                               |

This Syrah IGP comes from several parcels with different characteristics. In Drôme, the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the high plateaux of Ardèche and the Loire, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

## VINIFICATION & AGEING

Vinification Full destemming  
Cold pre-fermentative  
maceration, and post-  
fermentative at 30°C  
Fermentation at 25°C

Ageing 12 months in wooden vats

Once ripened to an optimum level, the grapes are harvested and quickly transported to the cellar. The extraction process is gentle so we can obtain silky tannins while preserving the delicious fruitiness of the Syrah grapes and their spicy notes, which are typical to the northern Rhône Valley. The ageing involves moderate oxidation, to enhance these flavours.

## VITICULTURE

|               |  |
|---------------|--|
| Grape variety | Syrah  |
| Age of vines  | Over 20 years old  |
| Pruning       | Cordon trained on wire   |
| Yield         | 55 hl/ha   |
| Harvests      | Mechanically and manually harvested 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.

## TASTING

This wine is intensely red in colour, with reflections of raspberry; an ode to red and black berries. Its palate is just as intense, enhanced by light smoked and spicy notes. This is a juicy, fresh and airy wine.

Serve with chopped beef tartare, sun-dried tomatoes, rocket salad and a balsamic reduction.

ONE FAMILY, FOUR ESTATES






# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


## JEANNE GAILLARD

### Les Amis de Mandrin VIN DE FRANCE

 FRUITY AND PLEASANT

 SYRAH

 SAND

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|            |                 |
|------------|-----------------|
| Origin     | South of France |
| Soil       | Sand            |
| Topography | Plains          |

We purchase this French Syrah wine from a vineyard outside of the estate, where it is produced on soft and well-draining terroirs in the South of France. We select batches based on their freshness and roundness, as well as their delicate tannin structures.

## VINIFICATION & AGEING

|              |         |
|--------------|---------|
| Vinification | In vats |
| Ageing       | In vats |

The wines are produced and aged outside the estate, and we select them after the ageing process. We make our own blends with several batches, to achieve the wine we're looking for. We then bottle it ourselves.

## VITICULTURE

|               |   |
|---------------|---|
| Grape variety | Syrah   |
| Pruning       | Cordon de Royat trained on wire                     |
| Harvests      | Mechanically and manually harvested when fully ripe |
| Yield         | 55 hl/ha  |

As with our own vineyards, we pay very close attention to how the vines are treated. We're not involved in choosing the estates where the wine we purchase comes from, but we do make sure that they share our philosophy and the same idea of quality when it comes to the management of vines.

## TASTING

This wine offers crisp notes of fresh fruit, such as freshly picked strawberries and raspberries. The round palate is equally fruity and fresh, with a long finish. It is a real pleasure that should be shared!

With a sharing platter of charcuterie and cheese, or at a barbecue among friends.

ONE FAMILY, FOUR ESTATES

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


JEANNE GAILLARD

**Petit Merle**  
I.G.P COLLINES RHODANIENNES

 FRUITY AND DECADENT

 MERLOT

 GALETS ROULÉS

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |                        |
|--------------|------------------------|
| Commune      | Marsaz (26)            |
| Soil         | Galets roulés and sand |
| Surface area | 1.3 ha                 |
| Topography   | Plain                  |
| Density      | 6,000 plants/ha        |

This Merlot IGP is planted in the plains of Drôme, where the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand, which is known as gravel in other regions! The climate here is mild with regular but light rainfall and minimal Mediterranean influence, allowing the Merlot to express crisp and juicy fruit flavours.

## VINIFICATION & AGEING

**Vinification** Full destemming  
Cold pre-fermentative  
maceration, and post-  
fermentative at 30°C  
Fermentation at 25°C

**Ageing** 12 months in barrels

Once ripened to an optimum level, the grapes are harvested and quickly transported to the cellar in an isothermal truck. The extraction process is gentle so we can obtain silky tannins while preserving the delicious fruity nature of the Merlot. The ageing involves moderate oxidation, to enhance these flavours.

## VITICULTURE

|               |   |
|---------------|---|
| Grape variety | Merlot                                    |
| Age of vines  | Over 20 years old                         |
| Pruning       | Cordon trained on wire                    |
| Yield         | 50 hl/ha                                  |
| Harvests      | Mechanically harvested<br>when fully ripe |

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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.

## TASTING

This 100% Merlot is deep in colour and reveals a nose with hints of stone fruit, sweet spices and a delicate botanical sensation. The fresh palate has a lovely structure and a long finish.

Serve with flank steak, marchand de vin sauce and homemade dauphinoise potatoes.

ONE FAMILY, FOUR ESTATES




# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


## JEANNE GAILLARD

### Dernière Vigne I.G.P COLLINES RHODANIENNES

 POWERFUL AND MATURE

 SYRAH

 GALETS ROULÉS

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

|              |                               |
|--------------|-------------------------------|
| Commune      | Ternay (69)                   |
| Soil         | Galets roulés mixed with clay |
| Surface area | 1.5 ha                        |
| Orientation  | Southwest                     |
| Topography   | Hilltop                       |
| Density      | 6,000 hl/ha                   |

The vines in Ternay, at the northern end of Rhône, are planted on a southwest-facing glacial moraine and benefit from a very continental climate. The soil there is made up of large galets roulés mixed with clay. The stones store heat, while the clay guarantees water reserves. This parcel is now worked by Jeanne, but was planted in his birth town by Pierre and his father in the 1970s. There is a whole family history here.

## VINIFICATION & AGEING

Vinification Full destemming  
Cold pre-fermentative maceration, and post-fermentative at 30°C  
MLF at 30°C in barrels

Ageing 12 months in oak barrels

The extraction process is gentle and long, in order to obtain silky tannins. By ageing the wine in barrels, we soften the strong tannin structure and give the IGP a longer finish. We take great care to manage the oxidation of the Syrah grapes during the ageing process, so they can express their roundness and pure fruitiness.

## VITICULTURE

|                 |  |
|-----------------|--|
| Grape variety   | Syrah  |
| Plantation year | 1975   |
| Pruning         | Cordon trained on wire   |
| 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.

## TASTING

An intense Syrah with a sophisticated nose that offers fragrances of strawberry compote, sweet spices and liquorice. The palate is subtle with silky tannins and a fresh and vibrant finish. The array of flavours is finished with toasted notes. Beef chuck braised in spiced red wine and served with garden vegetables.

ONE FAMILY, FOUR ESTATES

# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

## JEANNE GAILLARD

### Rosé de Syrah I.G.P COLLINES RHODANIENNES

 FRUITY, AROMATIC AND FRESH

 SYRAH

 GRANITE

 TO BE ENJOYED  
WITHIN 3 YEARS



## TERROIR

|            |   |
|------------|---|
| Communes   | Marsaz (26), Chavanay et Malleval (42)  |
| Soil       | Granitic sand, galets roulés and schist |
| Topography | Plains, hills and a plateau             |

This Syrah rosé is produced by bleeding red wine blends and bears the mark of several noble terroirs, which are responsible for its balanced, decadent and fresh character.

## VINIFICATION & AGEING

|              |  |
|--------------|--|
| Vinification | Settling<br>Cold fermentation in vats<br>Malolactic fermentation |
| Ageing       | 6 months in stainless steel vats                                 |

This Syrah rosé is produced by bleeding red wines from vats throughout the estate. The bleeding produces a highly aromatic Syrah grape must, in a beautiful shade of violet pink. Vinification at low temperatures and ageing on lees reveals and preserves the crisp and decadent fruitiness.

## VITICULTURE

|               |   |
|---------------|---|
| Grape variety | Syrah   |
| Pruning       | Varied  |
| Harvests      | Mechanically and manually harvested 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 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.

## DÉGUSTATION

This intense rosé will seduce you with its fruity character, bringing to mind crushed fresh strawberries then ending with a flowery finish of rose petals. This wine is round, supple, full-bodied and smooth. A rosé with a perfect balance and length.

Pan-fried Bouchot mussels with chorizo and tender baby onions.

Strawberry mint salad with rose ice cream

### ONE FAMILY, FOUR ESTATES

