

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, Mallevall
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 Mallevall 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 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

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

Roussanne I.G.P COLLINES RHODANIENNES

 AMPLE AND MATURE

 ROUSSANNE

 GRANITE

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Chavanay, Mallevall (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 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 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

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 Cold alcoholic 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	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

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

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

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

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 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

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

Marsanne I.G.P COLLINES RHODANIENNES

 ROUND AND AROMATIC

 MARSANNE

 GALETS ROULÉS

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Marsaz (26), Mallevall (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 Mallevall, 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

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 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

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 Cold alcoholic 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	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

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 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

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 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.

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

Brèves de comptoir I.G.P COLLINES RHODANIENNES

 FRUITY, AROMATIC AND FRESH

 SYRAH

 GRANITE

 TO BE ENJOYED
WITHIN 3 YEARS



TERROIR

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

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

VINIFICATION & AGEING

Vinification	Settling Cold fermentation in vats Malolactic fermentation
Ageing	6 months in stainless steel vats

This light red 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 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

Brèves de comptoir 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 light red 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

