

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Saint-Peray A.O.C SAINT-PERAY

 FRESH, DELICATE AND FLORAL

 MARSANNE AND ROUSSANNE

 GRANITE

 TO BE ENJOYED
WITHIN 7 YEARS



TERROIR

Commune	Saint-Peray
Soil	Granitic scree
Surface area	1.7 ha
Orientation	East
Topography	Foot of hills
Density	6,000 plants/ha

Situated on the granitic part of the appellation, our parcel benefits from the early influences of the Mediterranean climate on this area of the Rhône. The Marsanne and Roussane vines are both planted on the same surface, but they behave differently. Marsanne is more productive, so the yields need to be controlled, while Roussanne is very delicate, thus more sensitive to disease and weather conditions.

VINIFICATION & AGEING

Vinification	Settling Cold alcoholic fermentation in barrels Malolactic fermentation
Ageing	9 months in barrels Bâtonnage on lees

Each grape variety is harvested at its own optimum ripeness, so they are vinified and aged separately. After a gentle pressing and settling, the must is vinified in barrels, with no new wood, then aged on lees and stirred until the desired smoothness has been obtained. At the end of the ageing process, the Marsanne and Roussane wines are blended after tasting to produce a fresh and aromatic wine that is characteristic of the appellation.

VITICULTURE

Grape varieties	Marsanne, Roussanne
Plantation year	1990
Pruning	Cordon trained on wire
Yield	50 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 bright wine has an expressive nose, with notes of pear and tropical fruit. Its palate brings to mind slightly stewed fruits and provides a nice balance with a fresh finish, offering iodine and salty notes.

Oysters in seawater jelly and pear julienne.
Lightly seared scallops and fried leek julienne.

ONE FAMILY, FOUR ESTATES



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



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Côte-Rôtie A.O.C CÔTE-RÔTIE

 FRUITY, FLESHY AND DELICATE

 SYRAH AND VIOGNER

 SCHIST

 TO BE ENJOYED
WITHIN 15 YEARS



TERROIR

Communes	Ampuis, Turpin, Semons
Soil	Schist et Gneiss
Surface area	5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

The vines are planted on steep hills with dry-stone walls to hold the earth in place, facing south/southeast in the communes of Ampuis and Tupin-et-Semons. The parcels located at the northernmost part of the appellation, on the Côte Brune, are made up of brown schist-based soil, rich in iron oxide. The erosion of the gneiss on the slopes located to the south, on the Côte Blonde, produces schist sand ("arzel"), which is more clayey and siliceous.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post- fermentative at 30°C Fermentation à 30°C MLF at 30°C in barrels
Ageing	18 months in oak barrels (30% new wood)

At the Côte-Rôtie vineyard, we use traditional vinification process. The extraction process is gentle and long, in order to obtain silky tannins. The grapes from each parcel are vinified and aged separately to respect their unique nature. The wines are then blended to achieve the perfect balance between the power and elegance of these terroirs. The barrels are adapted according to the potential of each parcel.

VITICULTURE

Grape varieties	Syrah (90%), Viognier (10%)
Age of vines	30 years old
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 each 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

A wine that is both expressive and subtle. It stands out for its delicate notes of blackcurrant and its heady fragrance of violet and black pepper. Its tannins are velvety and smooth. The finish is long and harmonious, leaving an airy impression.

Salmis de Palombe with Vivarais truffle and mushroom cassalette with pepper.

ONE FAMILY, FOUR ESTATES




Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Clos de Cuminaille A.O.C SAINT-JOSEPH

 FRESH AND DELICATE

 SYRAH

 GRANITE

 TO BE ENJOYED
WITHIN 10 YEARS



TERROIR

Commune	Chavanay
Soil	Granitic sand
Surface area	3 ha
Orientation	East
Topography	Hillside
Density	6,500 plants/ha

This historical vineyard is situated on the upper half of the hillside and faces the east. It was the first parcel cleared, developed and planted in 1981 by Pierre Gaillard. Its light granite soil and orientation provide the Syrah grapes with minerality and freshness.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at up to 30°C Maceration at 30°C post- fermentation MLF in barrels
Ageing	18 months in oak barrels (30% 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, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. Regular oxidation throughout the ageing process, determined according to the tasting, enables the fruit to express itself beautifully.

VITICULTURE

Grape variety	Syrah
Plantation year	1981
Pruning	Cordon de Royat
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

This is a highly elegant Syrah with fresh fruity notes that develop into notes of spices, cocoa and slightly smoky dried leaves. The true core of this wine is its freshness, which is enhanced by notes of pear and spices. The tannins are soft and persistent, creating a wine that is very noble indeed. Juicy grilled Black Angus steak with vine shoots.

ONE FAMILY, FOUR ESTATES



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



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Jeanne Elise A.O.C CONDRIEU



SWEET, DELICATE AND
BALANCED



VIOGNIER



GRANITE



TO BE ENJOYED
WITH NO TIME LIMIT

Jeanne Élise: named after the two daughters of Pierre and Pascale Gaillard.



TERROIR

Communes	Chavanay, Malleval
Soil	Light granitic sand
Surface area	0.5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

On the terraces of Condrieu, which are well exposed and promote perfect ripening, some bunches of grapes are diverted from the standard winemaking process to be gently dried on racks for 40 to 60 days. This traditional drying technique has been forgotten in the north of the Rhône valley (particularly with the Hermitage straw wines), which is why we wanted to bring back the sweet Condrieu tradition.

VINIFICATION & AGEING

Vinification	Fermentation in barrels
Ageing	9 months in barrels
Res. sugar	200 g/L

The most golden bunches of grapes selected on the vine are left to dry on racks for 40 to 60 days, so the sugar, aromas and acidity become more concentrated due to dehydration. A current of air is continuously blown over the grapes to stop rot from developing and to prevent fruit flies carrying acetic bacteria from landing on the grapes. Once the grapes have reached a potential alcohol content of 35% ABV, they are pressed, settled then vinified in barrels. The fermentation stops naturally by itself.

VITICULTURE

Grape variety	Viognier
Age of vines	20 years old
Pruning	Guyot trained on stakes
Density	10,000 plants/ha
Harvests	Harvested by hand 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, etc.

TASTING

The typical Viognier aromas are prominent, with notes of apricot and caramelised peach. Its palate is balanced between a lovely concentration of sugar, an unctuous texture and a formidable acidity that supports the wine. A wine to serve with desserts, tarts and fruit salads.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Saint-Joseph A.O.C SAINT-JOSEPH

 FRESH, COMPLEX AND
AROMATIC

 ROUSSANNE

 GRANITE

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Malleval, Chavanay
Soil	Granitic sand
Surface area	2.75 ha
Orientation	Southeast
Topography	Hilltops
Density	6,000 plants/ha

Traditionally, the Saint-Joseph white wine is made from a blend of Roussanne and Marsanne grapes. We only grow the Roussanne ourselves, due to the complexity and richness of the wines it produces. Harvested when ripe from granitic soils, it offers high levels of minerality, even in hot years.

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	Roussanne
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

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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

Its complex nose reveals notes of yellow stone fruits, as well as subtle hints of pastry and honey. As for its palate, you will be surprised by its roundness, its richness and its fresh finish. Fillet of John Dory roasted in butter, served with a saffron apricot compote and carrot mousseline.

ONE FAMILY, FOUR ESTATES




Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Saint-Joseph A.O.C SAINT-JOSEPH

 DELICATE, FRUITY AND
ROUND

 SYRAH

 GRANITE

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Malleval, Chavanay, Sarras
Soil	Granitic sand
Surface area	10 ha
Orientation	East, southeast
Topography	Hillside
Density	6,500 plants/ha

This Saint-Joseph comes from the northern part of the appellation. The granite drains well, a characteristic that is enhanced by the slopes. The continental climate with a Mediterranean influence provides rainfall that may not be abundant, but is regular, reducing the risk of drought on the terroir.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post- fermentative at 30°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, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. Regular oxidation throughout the ageing process, determined according to the tasting, enables the fruit to express itself beautifully.

VITICULTURE

Grape variety	Syrah
Age of vines	Over 20 years old
Pruning	Cordon de Royat and Gobelet
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 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 brings to mind a basket of red berries, with notes of pain d'épices. The palate of this St Joseph is direct, generous and supple. This is an enjoyable, well-balanced wine that hits all the right notes.

Lamb shank confit, vegetable tagine and candied fruit.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Les Gendrines A.O.C CÔTES DU RHÔNE

 FRESH, ROUND AND FRUITY

 VIOGNIER

 GRANITE

 TO BE ENJOYED
WITHIN 7 YEARS



TERROIR

Communes	Chavanay, Malleval
Soil	Granitic sand
Surface area	1.5 ha
Orientation	East
Topography	Hilltop
Density	6,000 plants/ha

These Viognier vines were planted on the granite hills of the Saint Joseph appellation in the 1980s. At this time the Viognier was still rare, which is why Pierre Gaillard chose to replant it on parcels bordering Condrieu. The eastern exposure of the vines is slightly less warm, providing good acidity and balance for the Viognier berries.

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	Viognier
Age of vines	Over 35 years old
Pruning	Guyot trained on wire
Yield	50 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

Here we find the perfect expression of the Viognier grapes on fresh terroirs: nice acidity, unctuous, with floral notes, all perfectly balanced to produce a wine with a beautiful aftertaste. Pair with asparagus and goat's cheese.

ONE FAMILY, FOUR ESTATES




Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Les Pierres A.O.C SAINT-JOSEPH

 POWERFUL AND SILKY

 SYRAH

 GRANITE

 TO BE ENJOYED
WITHIN 15 YEARS

Les Pierres is in reference to this stony terroir, to the walls that support the terraces and to the Pierre from the Gaillard family.



TERROIR

Communes	Malleval, Chavanay
Soil	Granitic sand
Surface area	1 ha
Orientation	South
Topography	Hillside
Density	10,000 plants/ha

This wine comes from very steep hillsides, facing entirely south. The granite soil is light and good at filtering. The exposure provides a much more Mediterranean climate to these slopes, and a more generous and powerful character to the wine.

VINIFICATION & AGEING

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

Ageing 18 months in oak barrels
(100% 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, 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 barrels with the most aromatic complexity and the nicest balance will be blended to produce Les Pierres.

VITICULTURE

Grape variety	Syrah
Plantation year	1993
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 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.

TASTING

A complex and expressive nose with berries and spices. Its finish leaves behind floral notes. Its supple and dense palate provides soft and flavourful tannins, leaving a pleasant sensation in the mouth. Veal kidneys with pepper sauce and coconut beans.

ONE FAMILY, FOUR ESTATES




Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Rose Pourpre A.O.C CÔTE-RÔTIE

 POWERFUL AND REFINED

 SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 20 YEARS



TERROIR

Commune	Ampuis
Soil	Schist
Surface area	1 ha
Orientation	South
Topography	Hillside
Density	12,000 plants/ha

The Côte Rôtie Rose Pourpre comes from a parcel located in the Côte-Rozier area. The vines are planted in the hollow of a south-facing amphitheatre in brown schist soil that is rich in iron oxide. The southern exposure and the walls that support the earth in this sloped parcel create a warm microclimate that is protected from the winds.

VINIFICATION & AGEING

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

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. The choice of barrels and the percentage of new wood depends on the vintage and the wine's ability to accommodate the woodiness, as this aroma should never be dominant.

VITICULTURE

Grape variety	Syrah
Plantation year	1983
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 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

In the typical style of Côte Rôtie vintages from Côte Brune, this powerful wine offers great minerality and fantastic ageing potential. The nose offers pleasant spiced notes, while the palate provides silky tannins.

Pair with rich meats or sauces: beef, game, hare à la royale.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Grapillage VIN DE RAISIN SURMÛRIS

 CONCENTRATED AND FRUITY

 ROUSANNE AND VIOGNIER

 GRANITE

 TO BE ENJOYED
WITH NO TIME LIMIT



TERROIR

Communes	Chavanay, Mallevall
Soil	Detrital granite
Surface area	Variable
Topography	Hilltop
Density	10,000 plants/ha

Grapillage is only produced with vintages where the weather conditions promote the development of Botrytis cinerea, the "noble rot". In autumn, the contrast between warm days and cold nights causes fog to bathe the Rhône valley up to the top of the hillsides, encouraging the development of Botrytis.

VINIFICATION & AGEING

Vinification	Settling Alcoholic fermentation in barrels
Ageing	9 months in barrels
Res. sugar	150 g/L

The grapes are harvested one by one, with a very high sugar concentration (potential minimum ABV of 25%) to balance out the aromatic, sweet and acidic properties. The fermentation is natural and stops by itself.

VITICULTURE

Grape varieties	Roussanne, Viognier
Age of vines	20 years old
Pruning	Cordon de Royat trained on wire
Yield	Depending on the year
Harvests	Harvested by hand in 4 sessions; sorting of grapes with Botrytis

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

With typical notes of Botrytis (quince, medlar), this wine offers a delightfully balanced palate and a certain lightness, despite its high concentration of sugar.

Pair with fruit desserts.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Condrieu A.O.C CONDRIEU

 DELICATE AND FLORAL

 VIOGNIER

 GRANITE

 TO BE ENJOYED
WITHIN 15 YEARS



TERROIR

Communes	Malleval, Chavanay, Condrieu
Soil	Granitic sand
Surface area	5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

The terroir of Condrieu is the kingdom of the Viognier grape. It offers the perfect balance between granitic soils and the continental climate. The often steep slopes and the south and southeast exposure provides shelter from the cold northern winds. This allows the Viognier grape to grow in an environment where it can better express its aromatic potential.

VINIFICATION & AGEING

Vinification	Settling Cold alcoholic fermentation in barrels
Ageing	Malolactic fermentation 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
Age of vines	20 years old
Pruning	Guyot 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 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

This sophisticated and complex wine offers notes of tropical fruit, peach and acacia. Its palate is ample, round and subtle with a long mineral finish.

Rare veal chop pan-fried in butter, with caramelised quince and parsnips. Small salad of salicornia with a light acacia honey vinaigrette.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Cornas A.O.C CORNAS



STRUCTURED, POWERFUL,
DE GARDE



SYRAH



GRANITE



TO BE ENJOYED
WITHIN 10 YEARS



TERROIR

Commune	Cornas
Soil	Highly weathered granite
Surface area	1.5 ha
Orientation	South and east
Topography	Foot of hills
Density	10,000 plants/ha

Our Cornas parcel is located at the bottom of a hillside, on highly decomposed granite. The soil is therefore very deep and the vines are healthy, allowing this appellation to provide a well-rounded tannin structure. The climate is continental with Mediterranean influences.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration. Fermentation at up to 30°C Maceration at 30°C post- fermentation MLF in barrels
Ageing	18 months in oak barrels (30% 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, 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 variety	Syrah
Age of vines	Over 70 years old
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 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

This powerful and elegant Syrah is both rich and smooth, with elegant and velvety tannins. Grilled saddle of hare with pepper, cocoa nibs and a jus. Served with grilled salsifis.

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Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

L'Octroi A.O.C CONDRIEU



FLORAL, ELEGANT AND
MINERAL



VIOGNIER



GRANITE



TO BE ENJOYED
WITHIN 15 YEARS

L'Octroi : in the Middle Ages, on this parcel there was a tax called an "octroi" levied for entry to the village of Malleval.



TERROIR

Commune	Malleval
Soil	Granitic sand
Surface area	1 ha
Orientation	South
Topography	Hillside
Density	10,000 plants/ha

Located in a rocky and particularly steep landscape, at the entrance to the Gorges de Malleval, this terroir is rich in minerality. The parcel is south-facing and bathed in sunlight. In its early years, the wines from here displayed very high levels of minerality, which convinced us to isolate the hillside to produce a unique vintage.

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	1993
Pruning	Guyot trained on stakes
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 each vintage. Every parcel is therefore cared for precisely as required.

In the Gonon area, where the L'Octroi vintage is made, meticulous winch ploughing has been carried out ever since the vines were planted, due to the steep slopes. This forces the root system to push deeper into the rock to find nourishment, thus enhancing the minerality of this vintage.

TASTING

Golden in colour with silver reflections, it has a distinctive fresh nose with notes of pear and white flowers. Its palate is an explosion of fruits and flowers, and finishes with a salty and energetic aftertaste.

Breaded veal sweetbread bites, roasted in butter and served on toasted bread with dried fruit.

Or roasted apricot with a delicately sweetened almond cream and a lightly beaten smooth cream.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Asiaticus I.G.P COLLINES RHODANIENNES



FLESHY, POWERFUL AND
ELEGANT



SYRAH



SCHIST



TO BE ENJOYED
WITHIN 15 YEARS

Asiaticus is named after a Viennese senator from the 1st century AD, who was a famous patron of the arts and a great lover of wine.



TERROIR

Commune	Seyssuel
Soil	Schist
Surface area	1 ha
Orientation	Southwest
Topography	Hillside
Density	9,600 plants/ha

The schist block that borders the Massif Central to the east was broken by a fault when the Alps emerged. The Rhône made its way into this collapse, separating a vein of schist on the leftbank. The curve of the Rhône in Vienne causes the hills to face the south, providing them with perfect protection against the cold northern winds. It is said that the Romans produced their best wines on this terroir.

VINIFICATION & AGEING

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

Ageing 18 months in oak barrels
(50% 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. We pay close attention to the oxidation of the Syrah grapes during the ageing process, to express the roundness and pureness of the fruit.

VITICULTURE

Grape variety	Syrah
Pruning	Over 20 years old
Yield	Cordon trained on wire
Rendement	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 juicy fine wine offers elegant tannins with sumptuous fruit and a finish with notes of tobacco.

Pigeon breast cooked on the bone with raspberry vinegar and Kampot pepper, with a side of smoked potato purée.

Duck tartare with cherry and coriander pickle and salsify chips.

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Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Fleur d'Automne A.O.C CONDRIEU

 GENEROUS AND FRESH

 VIOGNIER

 GRANITE

 TO BE ENJOYED
WITH NO TIME LIMIT



TERROIR

Communes	Chavanay, Malleval
Soil	Granitic sand
Surface area	0.5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

With certain vintages, in some parcels in Condrieu, we let the grapes continue to ripen and develop Botrytis cinerea ("the noble rot"), caused by morning fog. In doing this, we continue the tradition of Condrieu, when the grapes were made into sweet wine. The terroir is favourable to late harvests, and the southern/south-eastern exposure of the parcels, on well draining hillsides, along with the morning fog, the sun and the dry winds, are useful factors for the development of this fungus. The successive sorting sessions at the vine enable us to only harvest the grapes that have best developed the noble rot, so we can achieve a perfect balance of sweetness and acidity.

VINIFICATION & AGEING

Vinification	Alcoholic fermentation in barrels
Ageing	9 months in barrels
Res. sugar	200 g/L

The grapes are harvested one by one with a very high sugar concentration (potential minimum ABV of 25%) to balance out the aromatic, sweet and acidic properties. The fermentation is natural and stops by itself.

VITICULTURE

Grape variety	Viognier
Age of vines	Over 20 years old
Pruning	Guyot trained on stakes
Yield	Depending on the year
Harvests	Harvested by hand in 4 sessions; sorting of grapes with Botrytis

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

This wine offers a subtle combination of sweet Viognier aromas (dried apricot) and notes of Botrytis (quince, medlar). The palate is highly balanced and wonderfully unctuous, with a beautiful delayed tension and a high concentration of sugar. Without a doubt a dessert wine, to accompany tarts and fruit salads, or to enjoy as dessert all by itself.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD


In Dolio

I.G.P COLLINES RHODANIENNES

 ROUND, AROMATIC AND FRESH

 MARSANNE

 GALETS ROULÉS

 TO BE ENJOYED
WITHIN 5 YEARS



ORIGIN

Pierre Gaillard has worked in partnership with the Gallo-Roman museum of Vienne-Saint Romain in Gal for many years to study ancient winemaking techniques. One subject of research was to understand how the Romans protected their wines from spoiling without understanding about sulphur, antioxidants and antiseptics. It was through this research that In Dolio came to be. Each year a new grape variety and a new parcel is studied according to Roman techniques.

VINIFICATION & AGEING

Vinified according to the "Georgian" technique, the white grapes are left to macerate in whole bunches in a Dolia (a large, flat-bottomed amphora). The natural polyphenols in the skin protect the wine from spoiling, particularly through oxidation. The maceration process lasts 8 months, then the grapes are pressed and transferred to bottles.

TASTING

A nose dominated by fruity and apricot aromas, with some sappy notes. The palate offers good minerality and freshness. There are tannins present, but they are subtle and in harmony with the wine.

ONE FAMILY, FOUR ESTATES

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Avant l'heure LATE-HARVEST WINE

 GOURMAND AND FRESH

 ROUSSANNE AND VIOGNIER

 GRANITE

 TO BE ENJOYED WITH NO
TIME LIMIT



TERROIR

Communes	Chavanay, Malleval
Soil	Granit
Surface area	Variable
Topography	Hilltop
Density	10 000 plants/ha

In a particularly dry vintage, "Avant l'heure" was an obvious choice. If the plant can't find the water resources it needs to develop, it slowly blocks the links between itself and its grapes. As a result, the berries begin to shrivel and concentrate their sugar content, while retaining their acid and aroma content.

VINIFICATION & AGEING

Vinification Settling.
Alcoholic fermentation in barrels.

Ageing 9 months in barrels

Res. sugar 60 g/l

The grapes are harvested with a very high sugar concentration (potential minimum ABV of 25%) to balance out the aromatic, sweet and acidic properties. The fermentation is natural and stops by itself.

VITICULTURE

Grape varieties	Roussanne, Viognier
Age of vines	20 years old
Pruning	Cordon de Royat trained on wire
Yield	Depending on the year
Harvests	Harvested by hand in 2 sessions ; sorting of dessicated bunches

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

Delicate nose with flowers notes, dried apricot and citrus zest. Ample, generous and fresh mouth, with a nice length. Pairs well with desserts, from the lemon meringue tart to the famous "Tarte Tatin" (don't forget to add "crème fraîche" on top!).

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