# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

# PIERRE GAILLARD

# Avant l'heure LATE-HARVEST WINE



GOURMAND AND FRESH



ROUSSANNE AND VIOGNIER



**GRANITE** 





# **TERROIR**

Communes Chavanay, Malleval

Soil Surface area Topography

Density

Granit Variable Hilltop

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 20 years old

Age of vines Pruning

Cordon de Royat

trained on wire

Yield

Depending on the

vear

Harvests

Hervested 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 ofthe 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 fraiche" on top!).

ONE FAMILY, FOUR ESTATES

