

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

