


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 Mallevall (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 Cold fermentation in vats 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