

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

