

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

Petit Merle
I.G.P COLLINES RHODANIENNES

 FRUITY AND DECADENT

 MERLOT

 GALETS ROULÉS

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Commune	Marsaz (26)
Soil	Galets roulés and sand
Surface area	1.3 ha
Topography	Plain
Density	6,000 plants/ha

This Merlot IGP is planted in the plains of Drôme, where the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand, which is known as gravel in other regions! The climate here is mild with regular but light rainfall and minimal Mediterranean influence, allowing the Merlot to express crisp and juicy fruit flavours.

VINIFICATION & AGEING

Vinification Full destemming
Cold pre-fermentative
maceration, and post-
fermentative at 30°C
Fermentation at 25°C

Ageing 12 months in barrels

Once ripened to an optimum level, the grapes are harvested and quickly transported to the cellar in an isothermal truck. The extraction process is gentle so we can obtain silky tannins while preserving the delicious fruity nature of the Merlot. The ageing involves moderate oxidation, to enhance these flavours.

VITICULTURE

Grape variety	Merlot
Age of vines	Over 20 years old
Pruning	Cordon trained on wire
Yield	50 hl/ha
Harvests	Mechanically 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.

TASTING

This 100% Merlot is deep in colour and reveals a nose with hints of stone fruit, sweet spices and a delicate botanical sensation. The fresh palate has a lovely structure and a long finish.

Serve with flank steak, marchand de vin sauce and homemade dauphinoise potatoes.

ONE FAMILY, FOUR ESTATES