

# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


## PIERRE GAILLARD

### Grapillage VIN DE RAISIN SURMÛRIS

 CONCENTRATED AND FRUITY

 ROUSANNE AND VIOGNIER

 GRANITE

 TO BE ENJOYED  
WITH NO TIME LIMIT



## TERROIR

Communes	Chavanay, Malleval
Soil	Detrital granite
Surface area	Variable
Topography	Hilltop
Density	10,000 plants/ha

Grappillage is only produced with vintages where the weather conditions promote the development of Botrytis cinerea, the "noble rot". In autumn, the contrast between warm days and cold nights causes fog to bathe the Rhône valley up to the top of the hillsides, encouraging the development of Botrytis.

## VINIFICATION & AGEING

Vinification	Settling Alcoholic fermentation in barrels
Ageing	9 months in barrels
Res. sugar	150 g/L

The grapes are harvested one by one, 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
Age of vines	20 years old
Pruning	Cordon de Royat trained on wire
Yield	Depending on the year
Harvests	Harvested by hand in 4 sessions; sorting of grapes with Botrytis

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, etc.

## TASTING

With typical notes of Botrytis (quince, medlar), this wine offers a delightfully balanced palate and a certain lightness, despite its high concentration of sugar.

Pair with fruit desserts.

ONE FAMILY, FOUR ESTATES