

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

Terres de Mandrin I.G.P COLLINES RHODANIENNES

 DECADENT AND CRISP

 SYRAH

 GRANITE

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Marsaz, Colombier-le-Vieux, Charnas, Malleval
Soil	Galets roulés and granitic sand
Surface area	10 ha
Topography	Plains and plateaux
Density	6,000 plants/ha

This Syrah IGP comes from several parcels with different characteristics. In Drôme, the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the high plateaux of Ardèche and the Loire, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post-fermentative at 30°C Fermentation at 25°C
Ageing	12 months in wooden vats

Once ripened to an optimum level, the grapes are harvested and quickly transported to the cellar. The extraction process is gentle so we can obtain silky tannins while preserving the delicious fruitiness of the Syrah grapes and their spicy notes, which are typical to the northern Rhône Valley. The ageing involves moderate oxidation, to enhance these flavours.

VITICULTURE

Grape variety	Syrah
Age of vines	Over 20 years old
Pruning	Cordon trained on wire
Yield	55 hl/ha
Harvests	Mechanically and manually harvested 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

This wine is intensely red in colour, with reflections of raspberry; an ode to red and black berries. Its palate is just as intense, enhanced by light smoked and spicy notes. This is a juicy, fresh and airy wine.

Serve with chopped beef tartare, sun-dried tomatoes, rocket salad and a balsamic reduction.

ONE FAMILY, FOUR ESTATES

