

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Jeanne Elise A.O.C CONDRIEU



SWEET, DELICATE AND
BALANCED



VIOGNIER



GRANITE



TO BE ENJOYED
WITH NO TIME LIMIT

Jeanne Élise: named after the two daughters of Pierre and Pascale Gaillard.



TERROIR

Communes	Chavanay, Malleval
Soil	Light granitic sand
Surface area	0.5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

On the terraces of Condrieu, which are well exposed and promote perfect ripening, some bunches of grapes are diverted from the standard winemaking process to be gently dried on racks for 40 to 60 days. This traditional drying technique has been forgotten in the north of the Rhône valley (particularly with the Hermitage straw wines), which is why we wanted to bring back the sweet Condrieu tradition.

VINIFICATION & AGEING

Vinification	Fermentation in barrels
Ageing	9 months in barrels
Res. sugar	200 g/L

The most golden bunches of grapes selected on the vine are left to dry on racks for 40 to 60 days, so the sugar, aromas and acidity become more concentrated due to dehydration. A current of air is continuously blown over the grapes to stop rot from developing and to prevent fruit flies carrying acetic bacteria from landing on the grapes. Once the grapes have reached a potential alcohol content of 35% ABV, they are pressed, settled then vinified in barrels. The fermentation stops naturally by itself.

VITICULTURE

Grape variety	Viognier
Age of vines	20 years old
Pruning	Guyot trained on stakes
Density	10,000 plants/ha
Harvests	Harvested by hand 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, etc.

TASTING

The typical Viognier aromas are prominent, with notes of apricot and caramelised peach. Its palate is balanced between a lovely concentration of sugar, an unctuous texture and a formidable acidity that supports the wine. A wine to serve with desserts, tarts and fruit salads.

ONE FAMILY, FOUR ESTATES

