

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**Muscat**  
I.G.P COLLINES RHODANIENNES

 CRISP AND FRUITY

 MUSCAT

 GALETS ROULÉS

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

Commune	Marsaz (26)
Soil	Galets roulés and sand
Surface area	0.31 ha
Topography	Plain
Density	6,000 plants/ha

This Muscat 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. The climate here is mild with regular rainfall and minimal Mediterranean influence, balancing out the crisp aromatic nature of the Muscat while preserving the acidity and freshness.

## VINIFICATION & AGEING

Vinification	Settling Cold alcoholic fermentation in barrels Malolactic fermentation
Ageing	9 months in barrels and vats Bâtonnage on lees

After a gentle pressing and settling, the must is vinified in casks and barrels—with no new wood—between 16°C and 18°C, then aged on lees and stirred until the desired smoothness has been obtained. We are very attentive to the risks of oxidation with our sensitive grapes, as we want to preserve as much fruitiness and freshness as possible in this wine.

## VITICULTURE

Grape Variety	Muscat
Age of vines	Under 30 years old
Pruning	Cordon de Royat trained on wire
Yield	40 hl/ha
Harvests	Mechanically 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

The nose reveals scents of Muscat, yellow-flesh fruit and crunchy grape seeds. On the palate, a beautiful acidity balances out the fullness and length.

This wine is best enjoyed on its own, as an aperitif.

**ONE FAMILY, FOUR ESTATES**