Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

Clos des Camiers
I.G.P COLLINES RHODANIENNES

🔔 FRESH AND FLORAL

🍇 VIOGNIER

〰️ GRANITE

🕐 TO BE ENJOYED WITHIN 5 YEARS

CLOS DES CAMIERS
Collines Rhodaniennes
Indication Géographique Protégée
Viognier

TERROIR

Commune	Condrieu
Soil	Granitic sand
Surface area	1.3 ha
Orientation	South
Topography	Hilltop
Density	10,000 plants/ha

This parcel selection with Jeanne Gaillard's vines in the La Caille area of Condrieu is a vineyard on top of a hill, on the border of the appellation (above the altitude limit). The granite and the gentle slope of this parcel enable good drainage and steady growth for the Viognier vines planted here in 2012.

VINIFICATION & AGEING

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

After a gentle pressing and settling, the must is vinified in 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	Viognier
Plantation year	2012
Pruning	Guyot trained on wire
Yield	40 hl/ha
Harvests	Harvested by hand 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 Viognier offers lovely delicate floral notes. It provides a wonderful tension, subtlety and freshness, while maintaining the beautiful roundness that this vintage is known for.

Pair with asparagus and rigotte de Condrieu (goat's cheese).

ONE FAMILY, FOUR ESTATES