

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


PIERRE GAILLARD

Rose Pourpre
A.O.C CÔTE-RÔTIE

 POWERFUL AND REFINED

 SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 20 YEARS



TERROIR

Commune	Ampuis
Soil	Schist
Surface area	1 ha
Orientation	South
Topography	Hillside
Density	12,000 plants/ha

The Côte Rôtie Rose Pourpre comes from a parcel located in the Côte-Rozier area. The vines are planted in the hollow of a south-facing amphitheatre in brown schist soil that is rich in iron oxide. The southern exposure and the walls that support the earth in this sloped parcel create a warm microclimate that is protected from the winds.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post- fermentative at 30°C MLF in barrels
Ageing	18 months in oak barrels (mostly new)

The extraction process is gentle and long, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. At the end of the ageing process, the best barrels are selected to achieve a perfect balance between the power and subtlety of the terroir. The choice of barrels and the percentage of new wood depends on the vintage and the wine's ability to accommodate the woodiness, as this aroma should never be dominant.

VITICULTURE

Grape variety	Syrah
Plantation year	1983
Pruning	Gobelet trained on stakes
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 plot 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

In the typical style of Côte Rôtie vintages from Côte Brune, this powerful wine offers great minerality and fantastic ageing potential. The nose offers pleasant spiced notes, while the palate provides silky tannins.

Pair with rich meats or sauces: beef, game, hare à la royale.

ONE FAMILY, FOUR ESTATES

