Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

COTTEBRUNE



TERROIR

Commune Faugères Soil Brown schist

Altitude Between 260 m and 30 0m

Slope gradient 13%

Density 6,250 vines/ha

This wine is from a small island of vines located in the middle of a forest. The three varieties are planted in equal quantities. The ambient humidity and freshness allow the grapes to ripen slowly and retain the terroir's minerality.

VINIFICATION & AGEING

Vinification Settling

Cold vinification in barrels Optional malolactic fermentation

Bâtonnage

Ageing 8 months in barrels

Each variety is picked once it has reached its optimum ripeness. Cold fermentation takes place in barrels. Bâtonnage and ageing on lees balance out the naturally fresh terroir. Depending on the vintage's balance, we will allow malolactic fermentation to occur. We are very vigilant when it comes to the risk of oxidisation while the wine matures as we want to preserve its aromatic bouquet.

VITICULTURE

Grape varieties Roussanne, Vermentino

and Grenache Blanc

Vine age 10 years old

Pruning Cordon de Royat

trained on wire

Yield 45 hl/ha

Harvests Harvested by hand

when fully ripe; sorted

at 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

With its lovely notes of citrus and white fruits, this beautifully mineral wine is mouthwatering and delicious.

It pairs well with slightly grilled rockfish and summer salads.

ONE FAMILY, FOUR ESTATES

