

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**Viognier**  
I.G.P. COLLINES RHODANIENNES

 SMOOTH AND AROMATIC

 VIOGNIER

 GRANITE

 TO BE ENJOYED  
WITHIN 5 YEARS



## TERROIR

Communes	Malleval (42), Charnas (07), Marsaz (26)
Soil	Galets roulés and granitic sand
Surface area	0.5 ha
Topography	Plains and plateaux
Density	6,000 plants/ha

This Viognier IGP comes from several parcels with different characteristics. In Drôme, the scree from the Vercors, washed away by the Isère and Drôme rivers, produces galets roulés mixed with sand. On the high plateaux of Ardèche and the Loire, the decomposed granite provides soft and well-draining sands. While the plains might have a slightly more Mediterranean climate, this is tempered by the mild but regular rainfall.

## VINIFICATION & AGEING

**Vinification** Settling  
Cold fermentation in barrels  
Malolactic fermentation

**Ageing** 9 months in oak barrels  
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	Viognier
Age of vines	20 years old
Pruning	Cordon de Royat trained on wire
Yield	50 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 distinguishing feature of this Viognier is its light and fresh character. It has a nose typical of this vintage, with notes of apricot. The palate is mineral and delicate.

It would be perfect as an aperitif, with a vegetable starter (e.g. asparagus) or even with fresh goat's cheese.

**ONE FAMILY, FOUR ESTATES**