Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

Roussanne
I.G.P COLLINES RHODANIENNES

🔔 AMPLE AND MATURE

🍇 ROUSSANNE

〰️ GRANITE

🕐 TO BE ENJOYED WITHIN 5 YEARS

ROUSSANNE
Collines Rhodaniennes Indication Géographique Protégée
Jeanne gaillard

TERROIR

Communes	Chavanay, Malleval (42)
Soil	Granitic sand
Surface area	0.5 ha
Topography	Plateaux
Density	6,000 plants/ha

This Roussanne IGP comes from several different parcels situated on high plateaux around the family house on the border of the St Joseph appellation. The decomposed granite produces soft and well-draining sand, and the climate is mild with rainfall that is regular but not too heavy.

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	Muscat
Age of vines	15 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 nose offers delightful notes of yellow-flesh fruits (peach, nectarine) and white flowers. Its palate is fresh and well-balanced.
Pair with poultry, fish in sauce and hard cheeses.

ONE FAMILY, FOUR ESTATES