


Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Asiaticus
I.G.P COLLINES RHODANIENNES

 FLESHY, POWERFUL AND ELEGANT

 SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 15 YEARS

Asiaticus is named after a Viennese senator from the 1st century AD, who was a famous patron of the arts and a great lover of wine.



TERROIR

Commune	Seyssuel
Soil	Schist
Surface area	1 ha
Orientation	Southwest
Topography	Hillside
Density	9,600 plants/ha

The schist block that borders the Massif Central to the east was broken by a fault when the Alps emerged. The Rhône made its way into this collapse, separating a vein of schist on the leftbank. The curve of the Rhône in Vienne causes the hills to face the south, providing them with perfect protection against the cold northern winds. It is said that the Romans produced their best wines on this terroir.

VINIFICATION & AGEING

Vinification Full destemming
Cold pre-fermentative
maceration, and post-
fermentative at 30°C
MLF at 30°C in barrels

Ageing 18 months in oak barrels
(50% new wood)

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. We pay close attention to the oxidation of the Syrah grapes during the ageing process, to express the roundness and pureness of the fruit.

VITICULTURE

Grape variety	Syrah
Pruning	Over 20 years old
Yield	Cordon trained on wire
Rendement	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 juicy fine wine offers elegant tannins with sumptuous fruit and a finish with notes of tobacco.

Pigeon breast cooked on the bone with raspberry vinegar and Kampot pepper, with a side of smoked potato purée.

Duck tartare with cherry and coriander pickle and salsify chips.

ONE FAMILY, FOUR ESTATES

