

# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

## PIERRE GAILLARD

### Les Pierres A.O.C SAINT-JOSEPH

 POWERFUL AND SILKY

 SYRAH

 GRANITE

 TO BE ENJOYED  
WITHIN 15 YEARS

Les Pierres is in reference to this stony terroir, to the walls that support the terraces and to the Pierre from the Gaillard family.



## TERROIR

|              |                    |
|--------------|--------------------|
| Communes     | Malleval, Chavanay |
| Soil         | Granitic sand      |
| Surface area | 1 ha               |
| Orientation  | South              |
| Topography   | Hillside           |
| Density      | 10,000 plants/ha   |

This wine comes from very steep hillsides, facing entirely south. The granite soil is light and good at filtering. The exposure provides a much more Mediterranean climate to these slopes, and a more generous and powerful character to the wine.

## 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  
(100% new wood)

We use a traditional vinification process. The harvested grapes are destemmed beforehand, to preserve all the elegant properties of the wine. 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 barrels with the most aromatic complexity and the nicest balance will be blended to produce Les Pierres.

## VITICULTURE

|                 |  |
|-----------------|--|
| Grape variety   | Syrah  |
| Plantation year | 1993   |
| Pruning         | Gobelet trained on<br>stakes   |
| Yield           | 40 hl/ha   |
| Harvests        | Harvested by hand<br>when fully ripe; sorted<br>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.

## TASTING

A complex and expressive nose with berries and spices. Its finish leaves behind floral notes. Its supple and dense palate provides soft and flavourful tannins, leaving a pleasant sensation in the mouth. Veal kidneys with pepper sauce and coconut beans.

ONE FAMILY, FOUR ESTATES

