

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

JEANNE GAILLARD

Chardonnay I.G.P COLLINES RHODANIENNES

 COMPLEX, MATURE AND
VIBRANT

 CHARDONNAY

 GALETS ROULÉS

 TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Communes	Marsaz (26), Colombier-le-vieux (07)
Soil	Galets roulés and granitic sand
Surface area	1.26 ha
Topography	Plains and plateaux
Density	6,000 plants/ha

This Chardonnay IGP comes from two parcels with different characteristics. In the plains of 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, 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 barrels**
Bâtonnage on lees

After a gentle pressing and settling, the must is vinified in 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	Chardonnay
Age of vines	Under 15 years old
Pruning	Cordon de Royat trained on wire
Yield	50 hl/ha
Harvests	Harvested manually and mechanically 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

Along with typical notes of Chardonnay, the nose reveals aromas of toasted bread, butter and white flowers. Its palate is ample and round with good acidity.

It can be paired with most vegetable or fish starters.

ONE FAMILY, FOUR ESTATES

