


Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

L'Octroi A.O.C CONDRIEU

 FLORAL, ELEGANT AND
MINERAL

 VIOGNIER

 GRANITE

 TO BE ENJOYED
WITHIN 15 YEARS

L'Octroi : in the Middle Ages, on this parcel there was a tax called an "octroi" levied for entry to the village of Malleval.



TERROIR

Commune	Malleval
Soil	Granitic sand
Surface area	1 ha
Orientation	South
Topography	Hillside
Density	10,000 plants/ha

Located in a rocky and particularly steep landscape, at the entrance to the Gorges de Malleval, this terroir is rich in minerality. The parcel is south-facing and bathed in sunlight. In its early years, the wines from here displayed very high levels of minerality, which convinced us to isolate the hillside to produce a unique vintage.

VINIFICATION & AGEING

Vinification	Settling
	Cold alcoholic 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	Viognier
Plantation year	1993
Pruning	Guyot trained on stakes
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 each vintage. Every parcel is therefore cared for precisely as required.

In the Gonon area, where the L'Octroi vintage is made, meticulous winch ploughing has been carried out ever since the vines were planted, due to the steep slopes. This forces the root system to push deeper into the rock to find nourishment, thus enhancing the minerality of this vintage.

TASTING

Golden in colour with silver reflections, it has a distinctive fresh nose with notes of pear and white flowers. Its palate is an explosion of fruits and flowers, and finishes with a salty and energetic aftertaste.

Breaded veal sweetbread bites, roasted in butter and served on toasted bread with dried fruit.

Or roasted apricot with a delicately sweetened almond cream and a lightly beaten smooth cream.

ONE FAMILY, FOUR ESTATES

