

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**JEANNE GAILLARD**

**La Relève**  
A.O.C SAINT-JOSEPH

 FRUITY AND SPICY

 SYRAH

 GRANITE

 TO BE ENJOYED  
WITHIN 10 YEARS



## TERROIR

Communes	Chavanay, Malleval
Soil	Granitic sand
Surface area	2.5 ha
Orientation	South, southeast
Topography	Plateaux and hilltops
Density	6,000 plants/ha

The grapes come from three different parcels, planted on the communes of Malleval and Chavanay. The vines are over 30 years old. The decomposed granite soils with low clay content are typical to this appellation and bestow the wines with fresh and mineral qualities.

## VINIFICATION & AGEING

**Vinification** Full destemming  
Cold pre-fermentative  
maceration, and post-  
fermentative at 30°C  
Fermentation at 25°C  
MLF in barrels

**Ageing** 15 months in oak barrels (no  
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, so we can obtain silky tannins at low temperatures and preserve the fruity nature of the wine. Regular oxidation throughout the ageing process maintains these flavours.

## VITICULTURE

Grape variety	Syrah
Age of vines	Over 30 years old
Pruning	Cordon trained on wire
Yield	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

Its nose is delicate, harmonious, expressive, fruity and spicy. Behind a tender attack, we find a wine with crisp fruitiness, velvety tannins with a mineral touch, and a truly aromatic persistence. Duck breast stuffed with timut pepper foie gras and served with a raisin confit sauce, pumpkin balls and glazed potatoes.

**ONE FAMILY, FOUR ESTATES**