

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES

**PIERRE GAILLARD**

**Les Gendrines**  
A.O.C CÔTES DU RHÔNE

 FRESH, ROUND AND FRUITY

 VIIGNIER

 GRANITE

 TO BE ENJOYED  
WITHIN 7 YEARS



## TERROIR

Communes	Chavanay, Malleval
Soil	Granitic sand
Surface area	1.5 ha
Orientation	East
Topography	Hilltop
Density	6,000 plants/ha

These Viognier vines were planted on the granite hills of the Saint Joseph appellation in the 1980s. At this time the Viognier was still rare, which is why Pierre Gaillard chose to replant it on parcels bordering Condrieu. The eastern exposure of the vines is slightly less warm, providing good acidity and balance for the Viognier berries.

## VINIFICATION & AGEING

Vinification	Settling Cold alcoholic fermentation in barrels Malolactic fermentation
Ageing	9 months in barrels and vats Bâtonnage on lees

After a gentle pressing and settling, the must is vinified in casks and 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
Age of vines	Over 35 years old
Pruning	Guyot trained on wire
Yield	50 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, etc.

## TASTING

Here we find the perfect expression of the Viognier grapes on fresh terroirs: nice acidity, unctuous, with floral notes, all perfectly balanced to produce a wine with a beautiful aftertaste. Pair with asparagus and goat's cheese.

ONE FAMILY, FOUR ESTATES