

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES


**PIERRE GAILLARD**

**Côte-Rôtie**  
A.O.C CÔTE-RÔTIE

 FRUITY, FLESHY AND DELICATE

 SYRAH AND VIOGNER

 SCHIST

 TO BE ENJOYED  
WITHIN 15 YEARS



## TERROIR

Communes	Ampuis, Turpin, Semons
Soil	Schist et Gneiss
Surface area	5 ha
Orientation	South, southeast
Topography	Hillside
Density	10,000 plants/ha

The vines are planted on steep hills with dry-stone walls to hold the earth in place, facing south/southeast in the communes of Ampuis and Tupin-et-Semons. The parcels located at the northernmost part of the appellation, on the Côte Brune, are made up of brown schist-based soil, rich in iron oxide. The erosion of the gneiss on the slopes located to the south, on the Côte Blonde, produces schist sand ("arzel"), which is more clayey and siliceous.

## VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, and post- fermentative at 30°C Fermentation à 30°C MLF at 30°C in barrels
Ageing	18 months in oak barrels (30% new wood)

At the Côte-Rôtie vineyard, we use traditional vinification process. The extraction process is gentle and long, in order to obtain silky tannins. The grapes from each parcel are vinified and aged separately to respect their unique nature. The wines are then blended to achieve the perfect balance between the power and elegance of these terroirs. The barrels are adapted according to the potential of each parcel.

## VITICULTURE

Grape varieties	Syrah (90%), Viognier (10%)
Age of vines	30 years old
Pruning	Gobelet trained on stakes
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 each 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 wine that is both expressive and subtle. It stands out for its delicate notes of blackcurrant and its heady fragrance of violet and black pepper. Its tannins are velvety and smooth. The finish is long and harmonious, leaving an airy impression.

Salmis de Palombe with Vivarais truffle and mushroom cassoulette with pepper.

ONE FAMILY, FOUR ESTATES

