Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Cornas A.O.C CORNAS











TERROIR

Commune Cornas

Soil Highly weathered granite

Surface area 1.5 ha

Orientation South and east Foot of hills
Density 10,000 plants/ha

Our Cornas parcel is located at the bottom of a hillside, on highly decomposed granite. The soil is therefore very deep and the vines are healthy, allowing this appellation to provide a well-rounded tannin structure. The climate is continental with Mediterranean influences.

VINIFICATION & AGEING

Vinification Full destemming

Cold pre-fermentative

maceration.

Fermentation at up to 30°C Maceration at 30°C post-

fermentation MLF in barrels

Ageing 18 months in oak barrels (30%

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, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. At the end of the ageing process, the best barrels are selected to achieve a perfect balance between the power and subtlety of the terroir.

VITICULTURE

Harvests

Grape variety Syrah

Age of vines Over 70 years old
Pruning Gobelet trained on

stakes

Yield 40 hl/ha

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 plot 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

This powerful and elegant Syrah is both rich and smooth, with elegant and velvety tannins.

Grilled saddle of hare with pepper, cocoa nibs and a jus. Served with grilled salsifies.

ONE FAMILY, FOUR ESTATES

