Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Saint-Joseph A.O.C SAINT-JOSEPH











TERROIR

Communes Malleval, Chavanay,

Sarras

Soil Granitic sand

Surface area 10 ha

Orientation East, southeast

Topography Hillside

Density 6,500 plants/ha

This Saint-Joseph comes from the northern part of the appellation. The granite drains well, a characteristic that is enhanced by the slopes. The continental climate with a Mediterranean influence provides rainfall that may not be abundant, but is regular, reducing the risk of drought on the terroir.

VINIFICATION & AGEING

Vinification Full destemming

Cold pre-fermentative maceration, and post-fermentative at 30°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, in order to obtain silky tannins. As it is stored in barrels before malolactic fermentation, the wine gradually blends with the wood. Regular oxidation throughout the ageing process, determined according to the tasting, enables the fruit to express itself beautifully.

VITICULTURE

Grape variety Syrah

Age of vines Over 20 years old
Pruning Cordon de Royat and

Gobelet

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 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

The nose brings to mind a basket of red berries, with notes of pain d'épices. The palate of this St Joseph is direct, generous and supple. This is an enjoyable, well-balanced wine that hits all the right notes.

Lamb shank confit, vegetable tagine and candied fruit.

ONE FAMILY, FOUR ESTATES

