Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Saint-Joseph

A.O.C SAINT-JOSEPH

🔔 FRESH, COMPLEX AND AROMATIC

🍇 ROUSSANNE

〰️ GRANITE

🕐 TO BE ENJOYED WITHIN 5 YEARS

TERROIR

Communes	Malleval, Chavanay
Soil	Granitic sand
Surface area	2.75 ha
Orientation	Southeast
Topography	Hilltops
Density	6,000 plants/ha

Traditionally, the Saint-Joseph white wine is made from a blend of Roussanne and Marsanne grapes. We only grow the Roussane ourselves, due to the complexity and richness of the wines it produces. Harvested when ripe from granitic soils, it offers high levels of minerality, even in hot years.

VINIFICATION & AGEING

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

After a gentle pressing and settling, the must is vinified in 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	Roussanne
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 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.

TASTING

Its complex nose reveals notes of yellow stone fruits, as well as subtle hints of pastry and honey. As for its palate, you will be surprised by its roundness, its richness and its fresh finish.
Fillet of John Dory roasted in butter, served with a saffron apricot compote and carrot mousseline.

ONE FAMILY, FOUR ESTATES