

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES

**PIERRE GAILLARD**

**Saint-Peray**  
A.O.C SAINT-PERAY

 FRESH, DELICATE AND FLORAL

 MARSANNE AND ROUSSANNE

 GRANITE

 TO BE ENJOYED  
WITHIN 7 YEARS



## TERROIR

Commune	Saint-Peray
Soil	Granitic scree
Surface area	1.7 ha
Orientation	East
Topography	Foot of hills
Density	6,000 plants/ha

Situated on the granitic part of the appellation, our parcel benefits from the early influences of the Mediterranean climate on this area of the Rhône. The Marsanne and Roussane vines are both planted on the same surface, but they behave differently. Marsanne is more productive, so the yields need to be controlled, while Roussanne is very delicate, thus more sensitive to disease and weather conditions.

## VINIFICATION & AGEING

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

Each grape variety is harvested at its own optimum ripeness, so they are vinified and aged separately. After a gentle pressing and settling, the must is vinified in barrels, with no new wood, then aged on lees and stirred until the desired smoothness has been obtained. At the end of the ageing process, the Marsanne and Roussane wines are blended after tasting to produce a fresh and aromatic wine that is characteristic of the appellation.

## VITICULTURE

Grape varieties	Marsanne, Roussanne
Plantation year	1990
Pruning	Cordon 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.

## TASTING

This bright wine has an expressive nose, with notes of pear and tropical fruit. Its palate brings to mind slightly stewed fruits and provides a nice balance with a fresh finish, offering iodine and salty notes.

Oysters in seawater jelly and pear julienne.  
Lightly seared scallops and fried leek julienne.

ONE FAMILY, FOUR ESTATES