

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

PIERRE GAILLARD

Condrieu
A.O.C CONDRIEU

 DELICATE AND FLORAL

 VIIGNIER

 GRANITE

 TO BE ENJOYED
WITHIN 15 YEARS



TERROIR

| | |
|--------------|------------------------------|
| Communes | Malleval, Chavanay, Condrieu |
| Soil | Granitic sand |
| Surface area | 5 ha |
| Orientation | South, southeast |
| Topography | Hillside |
| Density | 10,000 plants/ha |

The terroir of Condrieu is the kingdom of the Viognier grape. It offers the perfect balance between granitic soils and the continental climate. The often steep slopes and the south and southeast exposure provides shelter from the cold northern winds. This allows the Viognier grape to grow in an environment where it can better express its aromatic potential.

VINIFICATION & AGEING

| | |
|--------------|---|
| Vinification | Settling Cold alcoholic fermentation in barrels |
| Ageing | Malolactic fermentation 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 | Viognier |
| Age of vines | 20 years old |
| Pruning | Guyot 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 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 sophisticated and complex wine offers notes of tropical fruit, peach and acacia. Its palate is ample, round and subtle with a long mineral finish.

Rare veal chop pan-fried in butter, with caramelised quince and parsnips. Small salad of salicornia with a light acacia honey vinaigrette.

ONE FAMILY, FOUR ESTATES