



AOP Condrieu

Delicate, complex, with interesting floral and fruity scents.

Derived from the granite terraces of the parcels of Côte Bellay and of Boissey, this wine faithfully expresses the richness and the finesse of its terroir.

Terroir

Surface area: 2 hectares.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Viognier.

Soils: Fine sand made up of detrital granite facing directly south.

Yield: 30 hl/ha.

The slopes of the parcels of Côte Bellay and of Boissey are covered by a fine soil of decomposing granite. Facing directly south, they provide an environment where Viognier, when low yielding, offers its best aromatic potential.

Winemaking

Hand picked harvest of well-ripened grapes.

Alcoholic fermentation in barrels at a controlled temperature between 15 and 18°C.

Malolactic fermentation in barrels.

Viognier produces wines that are rich and very aromatic. They are fermented in barrels offering just the right oxygenation, allowing for the full expression of the aromas, without heaviness. The number of new oak barrels is limited so as not to mask the wines' characteristics. The malo-lactic fermentations take place in vats to allow for blending.

Maturing

7 to 8 months in fine oak from Allier and Nevers.

10 % in new oak.

Stirring on lees once a week.

The wines are matured and stirred on lees for the entire period. As a result the Viognier fully develops its complex tropical fruit and floral aromas: litchi, white peach and violets.

These wines are marketed by

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