



## AOP Condrieu

### « Jeanne-Élise »

***Syrupy, air-dried, original and boasting surprising richness.***

*This wine is made from a small fraction of the harvest of Condrieu, according to a novel technique. The grapes are dried on racks until Christmas time.*

### Terroir

***Surface area: 0.5 hectare.***

***Districts: Chavanay, Malleval (Loire).***

***Grape varieties: 100 % Viognier.***

***Soils: Fin sand composed of detrital granite.***

The granite terraces of the parcels of Côte Bellay and Boissey facing directly south offer a terroir producing well-ripened Viognier grapes. The years when the climate guarantees a perfectly healthy harvest, some left over grapes are used to make a special wine involving a novel technique.

### Winemaking

***Handpicked harvest, sorting of healthy and well-ripened grapes.***

***Dried on racks for 40 to 50 days.***

***Alcoholic fermentation in barrels at a controlled temperature (15 – 18°C).***

***Malolactic fermentation in barrels.***

The grapes are picked when fully ripened. Only the perfectly healthy and golden grapes are picked and placed on racks where they dehydrate producing good concentration. A flow of air is maintained above the grapes to keep midges away. Rotting grapes are sorted and removed on a regular basis. After a 40 to 50 day drying period, the wines are ready to be made into

wine according to traditional techniques. In light of the high level of concentration, the fermentations can not finish. They stop at an alcohol content of 10-11°, maintaining a residual sugar content of 200g/l. Natural acidity, concentrated by the drying technique, brings in turn, freshness to the entire wine.

### Maturing

***6 months in fine oak from Allier and Nevers.***

***5 % new oak barrels.***

***200 g/l of residual sugar.***

As the drying technique involves the use of air, the rich aromatic notes of this wine are liberated, while the botrytis notes develop tropical fruit and orange peel characteristics.

*These wines are marketed by*

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