



## AOP Côte-Rôtie

**Fruity, fleshy and refined.**

*This wine expresses diversity and all of the estate's terroirs blended together.*

### Terroir

**Surface area: 5 hectares.**

**Districts: Ampuis (Rhône).**

**Grape varieties: 90% Syrah, 10% Viognier**

**Soils: Blond and brown Schist.**

**Yields: 35hl/ha.**

Situated on slopes facing south/south-east of Ampuis, the vines are planted on various types of soil. Some of the parcels are situated on brown schist rich in iron oxide producing well-structured wines. The others are located on blond schist composed of alluvium and loess bringing about more supple and aromatic wines.

### Maturing

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

**Barrels: 50 % new with oxygen added every 4 months.**

Each parcel is vinified separately to obtain different wines expressing their own special character. These wines are then blended to obtain a better balance between the strength and the elegance of these terroirs.

AGEING: They distinguish themselves in their youth, but also after 10 to 15 years ageing.

### Winemaking

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

**Total destemming. Cold maceration before fermentation, alcoholic fermentation at 35°C.**

**Maceration following fermentation at 30°C.**

**Malolactic fermentation in barrels.**

The winemaking is carried out according to traditional Côte-Rôtie techniques. Cap-punching, pumping over and release techniques help to thoroughly extract the strong aromas and the tannins associated with Côte-Rôtie wines. A small percentage of Viognier brings about additional aromatic complexity, as well as fat, coating the Syrah's tannins.

*These wines are marketed by*

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