



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

Sarl Pierre Gaillard

Lieu-dit "Chez Favier" 42520 Malleval

Tél. +33 (0)4 74 87 13 10

Fax +33(0)4 74 87 17 66

vinsp.gaillard@wanadoo.fr