



AOP Côte du Rhône

« Les Gendrines »

Fresh, floral and fruity. Derived from granite-laden slopes.

Terroir

Surface area: 1.5 hectares.

Districts: Chavanay, Malleval (Loire), Limony (Ardèche).

Grape varieties: 100 % Viognier.

Soils: Fine soil composed of detrital granite.

The vines are planted on fine granite-laden sandy hillsides, facing east, contrary to the parcels of Condrieu. This cooler exposition allows the berries of Viognier to develop good acidity, joined by richness and maturity brought about by the limited yield.

Winemaking

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

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

Malolactic fermentation in barrels.

The fermentation in barrels enables the wine to fully express its aromatic potential. The limited use of new oak (a mere 10%) allows the Viognier to fully express its finesse and freshness, brought about by the granite from the northern part of the Rhône Valley.

Maturing

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

5% in new oak.

Stirring on lees once a week.

The stirring and the use of lees during the entire maturing period preserves the wines mineral characteristics all the while enriching the structure on the palate. This technique makes the wine more unctuous and creates roundness as well as volume.

These wines are marketed by

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