



AOP Saint-Joseph

« Clos de Cuminaille »

Fresh and strong.

Made from the granite slopes of an ancient winemaking estate dating back to the Roman era.

Terroir

Surface area: 3 hectares.

District: Chavanay (Loire).

Grape varieties: 100 % Syrah.

Soils: Altered granite facing east.

Yield: 35 hl/ha.

The first hillside of *Clos de Cuminaille* was cleared and planted in 1981. With its fine granite sandy slopes offering good drainage, this estate currently offers an exceptional environment allowing the Syrah grape variety to fully express itself. As a result we have decided to pay tribute to this terroir by creating a single wine.

Winemaking

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

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

Maceration at 30°C after fermentation. Malolactic fermentation in barrels.

The fermenting must is cap-punched three times a day and pumped over at least once a day. These techniques ensure the good extraction of tannins and aromatic substances. The malo-lactic fermentation is carried out in oak barrels. As a result the wine is rich and concentrated.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels: 40 % new oak with oxygenation every 4 months.

The expression of the terroir is guaranteed by the oak ageing which allows the aromas to expressive themselves for 18 to 20 months. The slopes of this hillside face east and are at once under the influence of the north and the south. This situation has produced a wine with great ageing potential, but also very good freshness.

These wines are marketed by

Sarl Pierre Gaillard

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