



## Red AOP Saint-Joseph

***Fruity, fleshy, elegant.***

*This blend, made from all of the estate's parcels (as well as some out-sourced grapes), expresses the diversity offered by the terroir.*

### Terroir

**Surface area: 7 hectares.**

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

**Grape variety: 100 % Syrah.**

**Soils: Altered granite.**

**Yield: 35 hl/ha.**

From the north of the appellation, this Saint-Joseph is a blend of wines from vines situated on slopes facing east and south-east. Most of the grapes come from the estate. The rest is bought from other growers, however the wine is made and matured at the property.

### Winemaking

***Hand-picked harvest, strict sorting of healthy and well ripened grapes.***

***Total destemming. Before fermentation, a cold maceration for 5 to 6 days and a fairly warm alcoholic fermentation.***

***Cap punching and pumping over three times a day. Following the fermentation, a hot maceration for around 3 weeks of the wine on marc, guided by tastings.***

Traditional winemaking. In light of this fairly extractive method, the harvest is destemmed beforehand, in order for the wine to remain elegant.

### Maturing

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

***Fairly recent oak barrels and 15% to 20% new oak.***

Malolactic fermentation in oak followed by racking. The ageing in oak continues until bottling with the use of oxygen every 4 months.

These wines are marketed by

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