



IGP des collines rhodaniennes

« Asiaticus »

Fleshy, strong and very elegant.

This wine reflects its terroir of slopely schist facing south on the left bank of the Rhône. During the Roman era, this area used to produce the reputed wines of Terres de Viennae.

Terroir

Surface area: About 1 hectare.

District: Seyssuel.

Grape varieties: 100 % Syrah.

Soils: slope facing south-west, schist.

Yield: 30 hl/ha.

Asiaticus is certainly the most famous person from Vienne (France) during the Gallo-Roman era (1st century AD). He was a senator and then a consul in Rome. He knew the Emperors and participated in the elimination of Caligula and the rise of Claudius. He was a rich patron and owned land within the territory of the city of Vienne. He was THE important figure at the time, largely contributing to the notoriety of the *Wines of Vienne* throughout the Empire and especially in Rome. From a geological point of view the schist rock bordering the Massif Central to the east was split by a fault when the Alps emerged. The Rhône found its path when this area collapsed, separating a small block of schist on the other bank. The curve of the Rhône near the city of Vienne orients these slopes on the south side by offering them a perfect protection against the cold winds of the north. According to a legend, the Romans produced their best wines – *Sotanium*, *Taburnum* and *Helicum* – from this terroir.

Winemaking

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

Total destemming.

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

Maceration following fermentation at 30°C.

Malolactic fermentation in barrels.

Cap-punching, pumping over and release techniques help to thoroughly extract the aromas and the tannins associated with the terroir of Seyssuel.

Maturing

18 months in fine oak from Allier and Nevers.

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

The special character of this terroir is well reflected by this wine. It expresses both strength and elegance with good balance. It can be consumed in its youth, but also after 10 to 15 years ageing.

These wines are marketed by

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