



VDT « Grapillage » (wine made from over-ripened grapes)

Extremely concentrated and very fruity.

*Elaborated out of a sorted late harvest from parcels of
Roussanne and Viognier.*

Terroir

Variable surface area.

Districts: Chavanay, Malleval (Loire).

**Grape varieties: 50 % Viognier,
50 % Roussanne.**

**Soils: Fine sand composed of
detrital granite.**

Yield: 10 hl/ha.

This wine varies in quantity depending upon the harvest and the development of botrytis. It is only made during years offering suitable weather conditions at autumn time. The days have to be hot and the nights must benefit from the fog rising from the valley up to the top of the hillsides, thereby allowing noble rot to develop. The grapes come from Roussanne and Viognier vines situated in the northern part of the Rhône Valley.

Winemaking

**Four handpicked harvests, sorting of the
botrytized grapes.**

**Alcoholic fermentation in barrels at a
controlled temperature of 15-18°C.**

The very high concentration in sugar of the grapes with noble rot (over 25° in potential alcohol) produces slow and difficult fermentations preserving the harvest's potential. As a result the fermentations stop and the wine ends up with a residual sugar of 220g/l.

Maturing

**6 months in fine oak from Allier
and Nevers.**

5 % new oak.

Residual sugar level of 200 g/l.

This extremely rich wine is bottled after 6 months in oak, the period required to fully develop its aromas. After maturation it reveals with great elegance, the characteristics brought about by the botrytis.

These wines are marketed by

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