

# Pierre Gaillard

## Condrieu “l’Octroi”

**The Estate:** The vineyard is located in the northern part of the Rhone Valley, ranging from Cote-Rotie down through to Cornas in the South. Planted on steep slopes, the vines are located on the last foothills of the Massif Central.

**The Vines:** The grape varieties is 100% Viognier. Following the plantation of the vines, the soil was ploughed including with a winch in certain areas. As a result, the roots make their way down to the heart of the terroir and benefit from its mineral characteristics.

**The Soil:** Fine sand composed of detrital granite facing directly south. The surface area of this vineyard is 1 hectare.

**Vinification:** The harvest is handpicked with sorting of the healthy and well-ripened grapes. Alcoholic fermentation takes place in barrels, at a controlled temperature between 15-18°C. Malolactic fermentation in barrels. Viognier produces rich and aromatic wines. This product is fermented in barrels thereby offering just the right oxygenation to highlight its aromas, all the while avoiding heaviness. The mineral characteristics of the terroir come to the fore, bringing out a sensation of freshness. The wines are matured and stirred on lees during the entire maturing period in view of preserving their mineral notes, all the while enriching their structure on the palate. As a result, the Viognier grape variety fully expresses its tropical fruit and flower aromas: litchis, white peaches and violets.

**Tasting Notes:** Fruity, elegant and mineral.  
This wine is elaborated from a selection of parcels planted a dozen years ago, on the rocky and mineral slopes of the Malleval Gorges.

