

Pierre Gaillard

Condrieu

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. The slopes of the parcels of Côte Bellay and of Boissey are covered by a fine soil of decomposing granite. Facing directly south, they provide an environment where Viognier, when low yielding, offers its best aromatic potential. The average yield is about 30hl/ha.

The Soil: Fine sand composed of detrital granite facing directly south. The surface area of this vineyard is 2.3 hectares.

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 wines that are rich and very aromatic. They are fermented in barrels offering just the right oxygenation, allowing for the full expression of the aromas, without heaviness. The number of oak barrels is limited so as not to mask the wines' characteristics. The malo-lactic fermentations take place in vats to allow for blending. The wine stays 7 to 8 months in fine oak from Allier and Nevers. 10% in new oak barrels. The wines are matured and stirred on lees once a week during the entire period to preserve their mineral characteristics all the while enriching their structure on the palate.

Tasting Notes: Dry and straw yellow coloured white showcases a complex nose releasing spicy, floral, fruity and mineral scents. A full-bodied texture and a long finish.

