

Pierre Gaillard

Côte-Rôtie

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 90% Syrah and 10% Viognier. Situated on slopes facing south/south-east of Ampuis, the vines are planted on various types of soil. Some of the parcels are situated on brown schist rich in iron oxide producing well-structured wines. The others are located on blond schist composed of alluvium and loess bringing about more supple and aromatic wines. The average yield is 35hl/ha.

The Soil: Blond and brown Schist. The surface area of this vineyard is 5 hectares.

Vinification: Handpicked harvest, sorting of the healthy and well-ripened grapes. Total destemming. Cold maceration before fermentation, alcoholic fermentation at 35°C. Maceration following fermentation at 30°C. Malolactic fermentation in barrels. The winemaking is carried out according to traditional Côte-Rôtie techniques. Cap-punching, pumping over and release techniques help to thoroughly extract the strong aromas and the tannins associated with Côte-Rôtie wines. A small percentage of Viognier brings about additional aromatique complexity, as well as fat, coating the Syrah's tannins. 18 months in fine oak from Allier and Nevers. Barrels: 50 % new with oxygen added every 4 months. Each parcel is vinified separately to obtain different wines expressing their own special character. These wines are then blended to obtain a better balance between the strength and the elegance of these terroirs.

Tasting Notes: Cherry-red in colour, this red boasts a intense nose exuding spicy, floral and fruity aromas. Discover this full-bodied wine expressing refreshing acidity and offering a full-bodied texture and fleshy tannins. It also unveils a intense mouthfeel that leads into a long finish.

