

Pierre Gaillard

Saint Joseph Clos de Cuminaille

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% Syrah. The first hillside of Clos de Cuminaille was cleared and planed in 1981. With its fine granite sandy slopes offering good drainage, this estate currently offers an exceptional environment allowing the Syrah grape variety to fully express itself.

The Soil: Altered granite facing east. The surface area of this vineyard is 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. The fermenting must is cap-punched three times a day and pumped over at least once a day. These techniques ensure the good extraction of tannis and aromatic substances. The malo-lactic fermentation is carried out in oak barrels. As a result the wine is rich and concentrated. The wine says 18 months in fine oak from Allier and Nevers. 40% in new oak barrels. The expression of the terroir is guranteed by the oak ageing which allows the aromas to express themselves for 18 to 20 months.

Tasting Notes: The wine's inherent heft is nicely balanced by an energetic acidity. Under the purplish red colour, the nose is intense and complex. Enjoy this dry, full-bodied and spicy red featuring refreshing acidity. On the palate, it showcases fleshy tannins and a broad mouthfeel that leads into a long finish.

