

# Pierre Gaillard

## Saint Joseph- Les Pierres

**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. Les Pierres is the fruit of a double selection. As of the harvest, all of our terroirs are separated. The best harvests produced at Clos de Cuminaille but also at Côte Belley and Limony are identified and matured in new barrels. As a result, this wine is derived from well-exposed hillsides, composed of granite with fine soil offering good drainage and conditions allowing the Syrah grape variety to fully express its characteristics. The average yields is 35hl/ha.

**The Soil:** Altered granite. The surface area of this vineyard is 1.5 hectares.

**Vinification:** Manual harvest with selective sorting of healthy and well-ripened grapes and total destemming. Cold maceration before fermentation, alcoholic fermentation at 35°C. Maceration at 30°C after fermentation. Malolactic fermentation in barrels. Cap punching three times a day, as well as pumping over and release techniques skilfully extracting aromas and tannins. Placed in barrels before the malo-lactic fermentation, the wine combines well with oak, producing pleasant melted aromas. 18 months in fine oak from Allier and Nevers. 100 % new oak barrels with racking every three months. In March, when the wine is blended, only 20 to 25 % of the barrels expressing the most aromatic complexity will become Les Pierres. This special elegance will entirely come to the fore after 10 years ageing.

**Tasting Notes:** Savory with silty, polished berries and plum skins –ripe and sweet, this is bright and taut and yet supple and inviting. Balanced, with a crescendo of fruit and then spice.

