

# Pierre Gaillard

## Saint Joseph Blanc

**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 % Roussanne. Saint-Joseph white wines are traditionally made from a blend of Roussanne et Marsanne. Pierre Gaillard only uses Roussanne, as this variety produces wines with interesting complexity and good rich characteristics. Harvested when fully-ripened from vineyards planted in the granite-laden soils situated north of the appellation, this wine expresses complexity and good mineral features including during hot years. The yield is 25hl/ha.

**The Soil:** Fine sand composed of detrital granite. 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. The low yield reinforces the richness and the aromatic complexity of the Roussanne grape variety. The wine is protected from oxidation to avoid heaviness and to bring out the terroir's natural mineral characteristics. The wine stays 7 to 8 months in fine oak from Allier and Nevers. 5 % in new 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:** Cultivated in the Malleval and Chavanay hill-sides granits, Roussanne give a St Joseph with several aromas with a good coolness. Appreciate in their youth. Ready to drink.

**Serving Notes:** Serve between 8- 10°C. Pairs well with fish and seafood.

