

Pierre Gaillard

Côtes du Rhône Blanc- “Les Gendrines”

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 varietal is 100% Viognier. The vines are planted on fine granite-laden sandy hillsides, facing east, contrary to the parcels of Condrieu. This cooler location allows the berries of Viognier to develop good acidity, along with richness and maturity brought about by the limited yield.

The Soil: Fine soil composed of detrital granite. The surface area of this vineyard is 1.5 hectares.

Vinification: The harvest is handpicked with only the healthy and well-ripened grapes making the cut. Alcoholic fermentation takes place in barrels, at a controlled temperature between 15-18°C. The fermentation is done in barrels to enable the wine to fully express its finesse and freshness, brought about by the granite from the northern part of the Rhône Valley. The wine stays for about 7 to 8 months in fine oak from Allier and Nevers, with 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: Bright color typical of the varietal. Floral nose with aromas of white flesh fruit. The mouth is full and finished with some minerality typical of the terroir. Ready to drink.

Serving Notes: Serve between 10- 12°C. Pairs well with goat cheese, pâtés, terrines, white meats, or simply as an aperitif.

