

AP WINE IMPORTS

PIERRE GAILLARD

Côte-Rôtie

The Estate: Studied viticulture and enology in Beaune and Montpellier. Purchased his first parcel (Clos de Cuminailles) in Malleval in 1981. Now manages 77 hectares across three estates.

Location: Côte-Rôtie, Rhône Valley, France. Steep south/southeast-facing hillsides in the municipalities of Ampuis, Tupin, and Semons.

Soil: Brown shale rock rich in iron oxide in the northern plots; more clayey, siliceous eroded Gneiss soils farther south.

Vines: Environmental grape growing techniques with organic fertilizers and high planting density. Harvest done manually at peak maturity of the grapes, with sorting on the vine if required.

Varietals: 90% Syrah, 10% Vignier

Vinification: Total destemming. Pre-fermentation maceration at cold temperatures, and post-fermentation at 30°C. Fermentation at 30°C. Malolactic fermentation in barrel. Long, gentle extraction for silky tannins. Each parcel is vinified and aged separately, then blended for a better balance between power and elegance.

Aging: 18 months in oak barrels (30% new wood).

Tasting Notes: Expressive and subtle at the same time. Delicate notes of blackcurrant at the start, with aromas of violet and black pepper. Velvety tannins linger on the palate. The finish is harmonious, light and airy.

Cellaring: Drinks well in its youth, and develops delicious complexity with 10-15 years aging.

