



AOP Saint-Joseph

« La Relève »

Old vines vinified by a young girl.

Grapes derived from over 30-year old vines, producing fruity and very spicy wines.

Terroir

Surface area: 1 ha

Districts: Chavanay and Malleval (Loire)

Grape variety: 100 % Syrah

Soils: granite

Yield: 40 hl/ha

The grapes come from three parcels listed in a wine retreat. Traditionally grown, these vines have been meticulous care and are now in very good condition.

Winemaking

Hand picked harvest

Cold maceration prior to fermentation for 4 to 5 days.

Alcoholic fermentation at 30°C.

Maceration after fermentation at 35°C.

Malo-lactic fermentation in barrels.

Designed for ageing, this wine was highly extracted, thereby revealing the terroir's rich qualities and mineral characteristics.

Maturing

Ageing in new oak and one barrel used once or twice before.

Gentle maturing with elegant oak, thereby respecting the wine's true character.



These wines are marketed by

Sarl Pierre Gaillard

Lieu-Dit « Chez Favier » 42520 Malleval

Tél. 06 79 77 81 64

jeagaillard@wanadoo.fr