



IGP des Collines Rhodaniennes

Chardonnay

Complex, well-ripened, lively.

Terroir

Surface area: 0,3 hectare.

Districts: Ternay (Rhône),

Malleval (Loire), Marsaz (Drôme).

Grape varieties: 100 % Chardonnay.

Soils: Fine sand comprising detrital granite.

Situated southwest, the vines are planted in a soil made up of large round pebbles and resting on clay and sand. Malleval boasts a terroir including fine granite-laden sand. Benefiting from good exposure, the soils take in the warmth, thereby creating a perfect micro-climate favoring the ripening of wine grapes.

Winemaking

Handpicked harvest, sorting of healthy and well-ripened grapes.

Alcoholic fermentation in barrels with controlled temperatures between 15 and 18°C.

Malolactic fermentation in barrels.

Slow barrel fermentations (at a temperature of less than 18°C) helping to preserve the wine's fruity characteristics and freshness.

Maturing

7 to 8 months in fine oak from Allier and Nevers.

New oak barrels 10 %.

Stirring on lees once a week.

The stirring and the use of lees during the entire maturing period produces round and ready to drink wines. However they can also be aged for 5 to 6 years, developing fresh straw, toasted bread and tropical fruit aromas.

These wines are marketed by

Sarl Pierre Gaillard

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