



IGP des Collines Rhodaniennes

« La dernière Vigne »

Strong, tight and ripe.

20 km south of Myon, in Ternay, an old medieval typically Rhône-style village. Some parcels of vines belonging to Domaine Pierre Gaillard bear witness to its winegrowing past.

Terroir

Surface area: 0,5 hectare.

Districts: Ternay (Rhône).

Grape varieties: 100 % Syrah.

Soils: Smooth pebbles on clay.

Yield: 35 hl/ha.

Planted on an ice-age moraine facing south-west, the vines of Ternay benefit from a soil made up of big smooth pebbles, resting on a clay base. As these soils are capable of absorbing the warmth of a particularly hot climate, they help the vines' grapes reach full maturity. Planted in 1975, they produce grapes offering good concentration, characteristic of the strength offered by the Syrah grape variety.

Maturing

12 months in fine oak from Allier and Nevers.

Barrels: 50 % new with racking every 4 months.

The solid structure of this vins de pays is highlighted by careful maturing in barrels. Its character is typical of the Syrah vines in the northern part of the Rhone Valley.

Winemaking

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

Total destemming.

Cold maceration before fermentation.

Alcoholic fermentation at 25°C.

Maceration after fermentation at 25°C

Cap pumping three times daily, high fermentation temperatures, and a long hot maceration allowing for the perfect extraction of well-ripened grapes with tight and refined tannins.

These wines are marketed by

Sarl Pierre Gaillard

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