



## IGP des Collines Rhodaniennes

### Marsanne

*Round, aromatic and fresh.*

#### Terroir

**Surface Area: 0,53 hectare.**

**Districts: Marsaz (Drôme).**

**Grape varieties: 100 % Marsanne.**

**Soils: Essentially sandy.**

**Yield: 40 hl/ha.**

These vines are planted on sandy soils in the plain of the Drôme around the Crozes-Hermitage appellation. This terroir allows the grape variety to express generous aromatic fruitiness and plenty of structure.

#### Winemaking

**Machine harvest.**

**Alcoholic fermentation in barrels, a controlled temperature between 15 and 18°C.**

**Malolactic fermentation in barrels.**

Slow fermentations in barrels (temperature maintained at less than 18°C), protection against oxidation thereby preserving the wines fruitiness and freshness.

#### Maturing

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

**New barrels 10 %.**

Stirring on lees once a week so the wines become round and ready to drink. However, they can be aged for 5 to 6 years.



These wines are marketed by

**Sarl Pierre Gaillard**

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