



## IGP des Collines Rhodaniennes Merlot

### « Petit Merle »

***Fruity, structured and fresh.***

*The vines are planted within the Drome plain surrounding the Crozes-Hermitage appellation. The estate's infertile sandy soils are perfectly adapted to the Merlot grape variety.*

### Terroir

***Superficie : 1 ha 29***  
***Communes : Marzas***  
***Cépage : 100 % Merlot***  
***Sols : Sableux***  
***Rendements : 50 hl/ha***

The vines are planted within the Drome plain surrounding the Crozes-Hermitage appellation. The estate's infertile sandy soils are perfectly adapted to the Merlot grape variety. There matures particularly well while enjoying the cool nights during the ripening period, allowing it to keep finesse.

### Maturing

***In barrels already used three times before for 12 months.***

This allows for the harmonious evolution of the structure. A limited amount of oxygen is added to bring out the fruity characteristics.

### Winemaking

***Machine harvest.***  
***Cold maceration at 5°C prior to fermentation.***  
***Alcoholic fermentation at 30°C.***  
***Maceration at 30°C prior to fermentation.***  
***Malo-lactic fermentation in barrels.***

Pumping over twice daily in view of gently extracting aromas and tannins. The vinification finishes rapidly at a higher temperature thereby conserving the Merlot's tasty fruitiness.

*These wines are marketed by*

**Sarl Pierre Gaillard**

Lieu-Dit « Chez Favier » 42520 Malleval

Tél. 06 79 77 81 64

jeagaillard@wanadoo.fr