



## IGP des Collines Rhodaniennes

### Muscat

*Crunchy, fruity and round.*

#### Terroir

**Surface area: 0,31 ha.**

**Districts: Marsaz (Drôme).**

**Grape varieties: 100 % Muscat.**

**Soils: chiefly sandy soil.**

**Yield: 40 hl/ha.**

Vines planted around the Crozes-Hermitage appellation on sandy soils in the plain of the Drôme. The terroir allows this grape variety to fully express its best features. The dry Muscat develops its typical crunchy aromas and roundness on the palate.

#### Maturing

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

**10 % new barrels.**

**Stirring on lees once a week.**

Maturing on lees and stirring for the entire maturation period, producing round, and ready to drink wines. However they can also be aged for 5 to 6 years.

#### Winemaking

**Machine harvest.**

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

**Malolactic fermentation in barrels.**

The slow fermentations in barrels (at a temperature of less than 18°C) as well as protecting the wine from oxidation help to preserve its fruity and fresh characteristics.

These wines are marketed by

**Sarl Pierre Gaillard**

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