



IGP des Collines Rhodaniennes

Roussanne

Ample and well-ripened.

It comes from vines planted on granite soils from the extremity of the Massif Central, north of the Rhone Valley.

Terroir

Surface Area: 0,5 hectare.

District: Chavanay, Malleval (Loire).

Grape varieties: 100 % Roussanne.

Soils: Fine sand and detrital granite.

In this granite soil, Roussanne produces wines that are very aromatic and perfectly balanced. Their rich attack and generosity on the palate balances well with a very mineral finish.

Winemaking

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

Alcoholic fermentation in barrels with a temperature control between 15 and 18°C.

Malolactic fermentation in barrels

Gentle fermentation in barrels (maintained under a temperature of 18°C), thereby preserving the wine's fruit and freshness.

Maturing

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

New oak 10 %.

Stirring on lees once a week.

The maturing on lees and the stirring during the entire maturation period produces round wines that are ready to drink. However, they will age well for a further 5 to 6 years, developing notes of stubble and cereals, in addition to their floral and honey aromas.

These wines are marketed by

Sarl Pierre Gaillard

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