



## IGP des Collines Rhodaniennes

### Rosé de Syrah

***Fruity, aromatic and fresh.***

*Made according to the saignée technique from vats of red wine, this Syrah varietal rosé bears the stamp of several noble terroirs resulting in its balance, its tasty flavors and its freshness.*

#### **Terroir**

**Districts: Marsaz, Chavanay, Malleval (Loire).**

**Grape varieties: 100 % Syrah.**

**Soils: Fine sand composed of detrital granite.**

**Yields: 35 hl/ha.**

This Syrah varietal Rosé comes directly from the sunny hillsides planted with the estate's vines. Schist and granite terroirs are ideal for wine.

#### **Winemaking**

**Origin of the grapes: 10 to 20 % saignée of red wines.**

**Total de-stemming.**

**Alcoholic fermentation between 18 and 20°C in stainless steel in view of preserving the fermentation aromas and the freshness.**

**Malolactic fermentation in barrels.**

The saignée method produces extremely aromatic must and a good pink-dark purple color. Winemaking at a low temperature reveals fruity aromas and produces a tasty aromatic expression.

#### **Maturing**

**In stainless steel vats for 6 months.**

As this Syrah rosé is protected from oxygen to preserve its color and its aromatic freshness. Its strawberry and raspberry notes make it an excellent rosé for every occasion.

*These wines are marketed by*

**Sarl Pierre Gaillard**

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