



IGP des Collines Rhodaniennes

Red Syrah

Tasty, fresh and supple.

Grown nearby the northern Rhone Valley appellations, this IGP expresses the fruitiness of young wines, all the while preserving the typical character of wines from this region.

Terroir

Surface area: 10 hectares.

Districts: Marzas (Drôme),

Malleval (Loire).

Grape varieties: 100 % Syrah.

Soils: Sandy.

Yield: 50-55 hl/ha.

This vineyard is planted in the plain of the Drôme around the Crozes-Hermitage appellation and on the granite plateaus overlooking the Saint-Joseph appellation. The soils are especially adapted to vine-growing. They produce fresh and supple wines that are typical of the northern part of the Rhone Valley.

Winemaking

Partly hand-picked and partly machine harvested. Sorting of healthy and well-ripened grapes.

Total destemming.

Cold maceration before fermentation.

Alcoholic fermentation at 25°C.

Maceration after fermentation at 25°C.

Malolactic fermentation in vats or in casks.

This wine benefits from a bit less extraction than the appellation wines nearby, but it still expresses the fresh qualities and fleshy fruitiness associated with the Syrah grape variety.

Maturing

In vats or in casks for 6 months.

The wine is matured on lees in vats in order for the tannins to become more supple, thereby combining well with the fruitiness offered by the Syrah grape variety. Strawberry, raspberry, black currant and red currant aromas come to the fore. In its youth this wine exhales very fresh and very pleasant notes.

These wines are marketed by

Sarl Pierre Gaillard

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