



# Jeanne Gaillard



## Jeanne Gaillard

CROZES-HERMITAGE & VINS DE PAYS



## IGP des Collines Rhodaniennes

### Chardonnay

*Complex, well-ripened, lively.*

#### Terroir

*Surface area: 0,3 hectare.*

*Districts: Ternay (Rhône),*

*Malleval (Loire), Marsaz (Drôme).*

*Grape varieties: 100 % Chardonnay.*

*Soils: Fine sand comprising  
detrital granite.*

Situated southwest, the vines are planted in a soil made up of large round pebbles and resting on clay and sand. Malleval boasts a terroir including fine granite-laden sand. Benefiting from good exposure, the soils take in the warmth, thereby creating a perfect micro-climate favoring the ripening of wine grapes.

#### Winemaking

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

*Alcoholic fermentation in barrels with  
controlled temperatures between 15  
and 18°C.*

*Malolactic fermentation in barrels.*

Slow barrel fermentations (at a temperature of less than 18°C) helping to preserve the wine's fruity characteristics and freshness.

#### Maturing

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

*New oak barrels 10 %.*

*Stirring on lees once a week.*

The stirring and the use of lees during the entire maturing period produces round and ready to drink wines. However they can also be aged for 5 to 6 years, developing fresh straw, toasted bread and tropical fruit aromas.

*These wines are marketed by*

**Sarl Pierre Gaillard**

Lieu-Dit « Chez Favier » 42520 Malleval

Tél. 06 79 77 81 64

jeagaillard@wanadoo.fr



## IGP des Collines Rhodaniennes

### Marsanne

*Round, aromatic and fresh.*

#### Terroir

**Surface Area: 0,53 hectare.**

**Districts: Marsaz (Drôme).**

**Grape varieties: 100 % Marsanne.**

**Soils: Essentially sandy.**

**Yield: 40 hl/ha.**

These vines are planted on sandy soils in the plain of the Drôme around the Crozes-Hermitage appellation. This terroir allows the grape variety to express generous aromatic fruitiness and plenty of structure.

#### Winemaking

**Machine harvest.**

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

**Malolactic fermentation in barrels.**

Slow fermentations in barrels (temperature maintained at less than 18°C), protection against oxidation thereby preserving the wines fruitiness and freshness.

#### Maturing

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

**New barrels 10 %.**

Stirring on lees once a week so the wines become round and ready to drink. However, they can be aged for 5 to 6 years.



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## 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.

### 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.

### 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.

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## IGP des Collines Rhodaniennes

### Viognier

*Unctuous, aromatic and fresh.*

#### Terroir

**Surface area: 0,4 ha.**

**Districts: Ternay (Rhône) and Marsaz (Drôme).**

**Grape varieties: 100 % Viognier.**

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

Made from slopes facing south-west in Ternay and the plains of the Drôme. The acid soil is made up of big round pebbles that absorb heat thereby contributing to the good maturity of the berries. These young vines maintain their mineral qualities all the while expressing a rich aromatic palate of white flowers and of fruit (peach and apricot).

#### Winemaking

**Partly handpicked and partly machine harvested. Sorting of the healthy and the well-ripened grapes. Alcoholic fermentation in barrels with temperature control between 15 and 18°C.**

**Malolactic fermentation in barrels.**

The grapes are vinified using the same techniques as appellation wines: the must ferments in barrels at a low temperature

(between 16°C minimum and 18 °C maximum). Any risk of oxidation is avoided to allow the Viognier grapes to fully express themselves.

#### Maturing

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

**10 % new oak.**

**Lee stirring once a week.**

The lees are conserved during maturing and frequently stirred. This technique develops the natural fleshy and unctuous characteristics of Viognier associated with this terroir.

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## 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.

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## 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.

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## 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.

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## 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.

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## IGP des Collines Rhodaniennes

### « La dernière Vigne »

***Strong, tight and ripe.***

*20 km south of Myon, in Ternay, an old medieval typically Rhône-style village. Some parcels of vines belonging to Domaine Pierre Gaillard bear witness to its winegrowing past.*

### Terroir

**Surface area: 0,5 hectare.**

**Districts: Ternay (Rhône).**

**Grape varieties: 100 % Syrah.**

**Soils: Smooth pebbles on clay.**

**Yield: 35 hl/ha.**

Planted on an ice-age moraine facing south-west, the vines of Ternay benefit from a soil made up of big smooth pebbles, resting on a clay base. As these soils are capable of absorbing the warmth of a particularly hot climate, they help the vines' grapes reach full maturity. Planted in 1975, they produce grapes offering good concentration, characteristic of the strength offered by the Syrah grape variety.

### Maturing

**12 months in fine oak from Allier and Nevers.**

**Barrels: 50 % new with racking every 4 months.**

The solid structure of this vins de pays is highlighted by careful maturing in barrels. Its character is typical of the Syrah vines in the northern part of the Rhone Valley.

### Winemaking

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

**Total destemming.**

**Cold maceration before fermentation.**

**Alcoholic fermentation at 25°C.**

**Maceration after fermentation at 25°C**

Cap pumping three times daily, high fermentation temperatures, and a long hot maceration allowing for the perfect extraction of well-ripened grapes with tight and refined tannins.

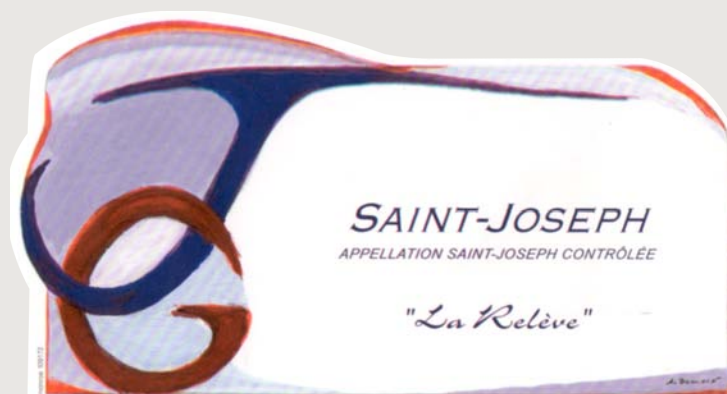
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## AOP Saint-Joseph

### « La Relève »

*Old vines vinified by a young girl.*

*Grapes derived from over 30-year old vines, producing fruity and very spicy wines.*

#### Terroir

**Surface area: 1 ha**

**Districts: Chavanay and Malleval (Loire)**

**Grape variety: 100 % Syrah**

**Soils: granite**

**Yield: 40 hl/ha**

The grapes come from three parcels listed in a wine retreat. Traditionally grown, these vines have been meticulous care and are now in very good condition.

#### Winemaking

**Hand picked harvest**

**Cold maceration prior to fermentation for 4 to 5 days.**

**Alcoholic fermentation at 30°C.**

**Maceration after fermentation at 35°C.**

**Malo-lactic fermentation in barrels.**

Designed for ageing, this wine was highly extracted, thereby revealing the terroir's rich qualities and mineral characteristics.

#### Maturing

**Ageing in new oak and one barrel used once or twice before.**

Gentle maturing with elegant oak, thereby respecting the wine's true character.



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