



AOP Côte-Rôtie

« Rose Pourpre »

Strong, refined and worth ageing.

Derived from the parcel of Côte Rozier on the slopes of Ampuis.

Terroir

Surface area: 0.8 hectare.

District: Ampuis (Rhône).

Grape varieties: 100 % Syrah.

Soils: Brown schist, rich in iron oxide.

Yield: 35 hl/ha.

The parcel of Côte Rozier is located in an amphitheater facing south, with many dried stone walls restituting the warmth of the sun. This special situation translates to a particularly hot micro-climate.

Winemaking

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

Total de-stemming.

Cold maceration before fermentation.

Alcoholic fermentation at 35°C.

Maceration after fermentation at 30°C.

Malolactic fermentation in barrels.

Cap punching three times a day, pumping over and release techniques allow for the good extraction of the aromas and the tannins. Placed in barrels before malo-lactic fermentation, this wine blends gradually with the oak producing pleasant melted aromas.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels 50% new with oxygen added every 4 months.

After the maturing, the best barrels are selected in view of obtaining the most subtle balance between the strength and the finesse of the terroir of Côte Rozier.

AGEING: It is best to keep this wine in the cellar for a minimum of 3 years. It can be aged for up to 15 years.

These wines are marketed by

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