



White AOP Saint-Joseph

Intensely fresh, complex and aromatic.

Made from Roussanne, cultivated on the upper part of Malleval and of Chavanay.

Terroir

Surface area: 2.3 hectares.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Roussanne.

Soils: Fine sand composed of detrital granite.

Yield: 25 hl/ha.

Saint-Joseph white wines are traditionally made from a blend of Roussanne et Marsanne. Pierre Gaillard only uses Roussanne, as this variety produces wines with interesting complexity and good rich characteristics. Harvested when fully-ripened from vineyards planted in the granite-laden soils situated north of the appellation, this wine expresses complexity and good mineral features including during hot years.

Winemaking

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

Alcoholic fermentation in barrels.

Controlled temperatures (15-18°C).

Malolactic fermentation in barrels.

The low yield reinforces the richness and the aromatic complexity of the Roussanne grape variety. The wine is protected from oxidation to avoid heaviness and to bring out the terroir's natural mineral characteristics.

Maturing

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

5 % in new barrels.

The wines are matured and stirred on lees once a week during the entire period to preserve their mineral characteristics all the while enriching their structure on the palate.

Can be consumed in its youth, however will also age very well and harmoniously for 5 to 6 years.

These wines are marketed by

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