



AOP Saint-Joseph

« Les Pierres »

Refined and aromatic.

Elaborated from the best wines in our cellar, following several selections.

Terroir

Surface area: 1.5 hectare.

Districts: Chavanay, Malleval (Loire), Limony (Ardèche).

Grape varieties: 100 % Syrah.

Soils: altered granite.

Yields: 35 hl/ha.

Les Pierres is the fruit of a double selection. As of the harvest, all of our terroirs are separated. The best harvests produced at Clos de Cuminaille but also at Côte Belley and Limony are identified and matured in new barrels. As a result, this wine is derived from well-exposed hillsides, composed of granite with fine soil offering good drainage and conditions allowing the Syrah grape variety to fully express its characteristics.

Winegrowing

Annual harvest, selective sorting of healthy and well-ripened grapes. Total destemming.

Cold maceration before fermentation, alcoholic fermentation at 35°C.

Maceration at 30°C after fermentation.

Malolactic fermentation in barrels.

Cap punching three times a day, as well as pumping over and release techniques skilfully extracting aromas and tannins. Placed in barrels before the malo-lactic fermentation, the wine combines well with oak, producing pleasant melted aromas.

Maturing

18 months in fine oak from Allier and Nevers.

100% new oak barrels with racking every three months.

In March, when the wine is blended, only 20 to 25% of the barrels expressing the most aromatic complexity will become *Les Pierres*. This special elegance will entirely come to the fore after 10 years ageing.

These wines are marketed by

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