



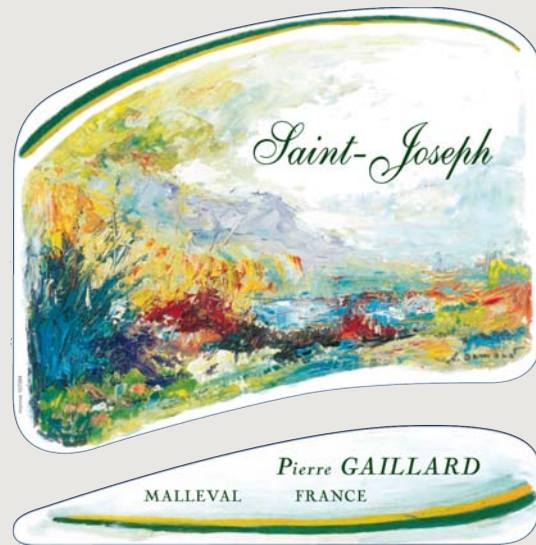
Pierre Gaillard

Vintner in Malleval and other hillsides



Pierre Gaillard

CÔTE RÔTIE — SAINT JOSEPH — CONDRIEU — CORNAS



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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AOP Côtes du Rhône

« Les Gendrines »

Fresh, floral and fruity. Derived from granite-laden slopes.

Terroir

Surface area: 1.5 hectares.

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

Grape varieties: 100 % Viognier.

Soils: Fine soil composed of detrital granite.

The vines are planted on fine granite-laden sandy hillsides, facing east, contrary to the parcels of Condrieu. This cooler exposition allows the berries of Viognier to develop good acidity, joined by richness and maturity brought about by the limited yield.

Winemaking

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

Alcoholic fermentation in barrels, at a controlled temperature between 15-18°C.

Malolactic fermentation in barrels.

The fermentation in barrels enables the wine to fully express its aromatic potential. The limited use of new oak (a mere 10%) allows the Viognier to fully express its finesse and freshness, brought about by the granite from the northern part of the Rhône Valley.

Maturing

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

5% in new oak.

Stirring on lees once a week.

The stirring and the use of lees during the entire maturing period preserves the wines mineral characteristics all the while enriching the structure on the palate. This technique makes the wine more unctuous and creates roundness as well as volume.

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AOP Condrieu

Delicate, complex, with interesting floral and fruity scents.

Derived from the granite terraces of the parcels of Côte Bellay and of Boissey, this wine faithfully expresses the richness and the finesse of its terroir.

Terroir

Surface area: 2 hectares.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Viognier.

Soils: Fine sand made up of detrital granite facing directly south.

Yield: 30 hl/ha.

The slopes of the parcels of Côte Bellay and of Boissey are covered by a fine soil of decomposing granite. Facing directly south, they provide an environment where Viognier, when low yielding, offers its best aromatic potential.

Winemaking

Hand picked harvest of well-ripened grapes.

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

Malolactic fermentation in barrels.

Viognier produces wines that are rich and very aromatic. They are fermented in barrels offering just the right oxygenation, allowing for the full expression of the aromas, without heaviness. The number of new oak barrels is limited so as not to mask the wines' characteristics. The malo-lactic fermentations take place in vats to allow for blending.

Maturing

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

10 % in new oak.

Stirring on lees once a week.

The wines are matured and stirred on lees for the entire period. As a result the Viognier fully develops its complex tropical fruit and floral aromas: litchi, white peach and violets.

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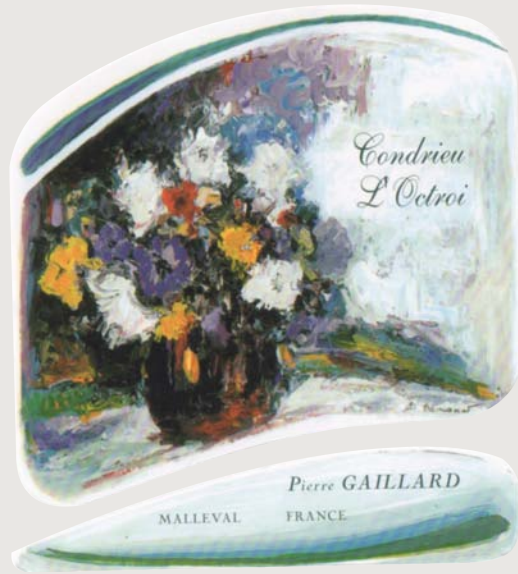
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AOP Condrieu

« L'Octroi »

Fruity, elegant and mineral.

This wine is elaborated from a selection of parcels planted a dozen years ago, on the rocky and mineral slopes of the Malleval Gorges.

Terroir

Surface area: 1 ha

District: Malleval

Grape variety: 100 % Viognier

Soils: fine sand made up of detrital granite facing directly south

Yield: 30 hl/ha

Following the plantation of the vines, the soil was ploughed including with a winch in certain areas. As a result, the roots make their way down to the heart of the terroir and benefit from its mineral characteristics.

Maturing

7 to 8 months in fine grain oak barrels (Allier and Nevers).

5 % at the most in new oak.

Stirring on lees once a week.

The wines are matured and stirred on lees during the entire maturing period in view of preserving their mineral notes, all the while enriching their structure on the palate. As a result, the Viognier grape variety fully expresses its tropical fruit and flower aromas: litchis, white peaches and violets.

Winemaking

Handpicked harvest of well-ripened grapes.

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

Malo-lactic fermentation in barrels.

Viognier produces rich and aromatic wines. This product is fermented in barrels thereby offering just the right oxygenation to highlight its aromas, all the while avoiding heaviness. The mineral characteristics of the terroir come to the fore, bringing out a sensation of freshness.

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Red Crozes-Hermitage

*Good color, well-structured,
deep and fruity.*

Terroir

Surface area: 5 hectares.

District: Pont de l'Isère (Drôme).

Grape variety: 100 % Syrah.

Soils: Smooth pebbles.

Yield: 40hl/ha.

Plantation density: 5 000 rootstock/ha.

Average age of the vines: 25 years old.

This 5-hectare vineyard representing a single piece of land was planted at the beginning of the 1980s. The soil, made up of gravel offering good drainage, was deposited by the rivers where the Isère and the Rhône converge. They absorb warmth resulting in the admiral expression of the Syrah grape variety.

Winemaking

The wines are made in fiber or oak casks. Total destemming.

Cold maceration with a rise in temperature up to 25°C.

A post-fermentation maceration at 25°C, the duration of which is guided by tastings.

Once the maturity is at its optimum, the grapes are quickly harvested, brought to the cellar in isotherm trucks and then sorted on tables. The wine is pumped over, cap punched and released a number of times to ensure the good extraction of the aromas and the tannins.

Maturing

For a year in oak, with barrels used once or twice before, or in casks.

The malolactic fermentations are carried out in barrels. Maturing offers finesse, conserving at the same time the fruity flavors.

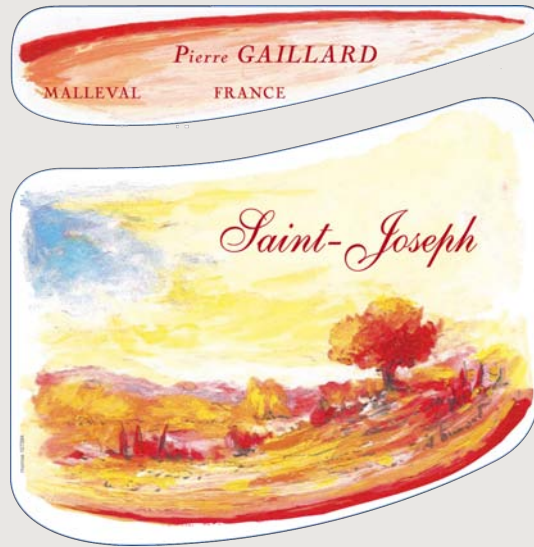
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Red AOP Saint-Joseph

Fruity, fleshy, elegant.

This blend, made from all of the estate's parcels (as well as some out-sourced grapes), expresses the diversity offered by the terroir.

Terroir

Surface area: 7 hectares.

District: Chavanay, Malleval (Loire).

Grape variety: 100 % Syrah.

Soils: Altered granite.

Yield: 35 hl/ha.

From the north of the appellation, this Saint-Joseph is a blend of wines from vines situated on slopes facing east and south-east. Most of the grapes come from the estate. The rest is bought from other growers, however the wine is made and matured at the property.

Winemaking

Hand-picked harvest, strict sorting of healthy and well ripened grapes.

Total destemming. Before fermentation, a cold maceration for 5 to 6 days and a fairly warm alcoholic fermentation.

Cap punching and pumping over three times a day. Following the fermentation, a hot maceration for around 3 weeks of the wine on marc, guided by tastings.

Traditional winemaking. In light of this fairly extractive method, the harvest is destemmed beforehand, in order for the wine to remain elegant.

Maturing

18 months in oak barrels from Allier and Nevers.

Fairly recent oak barrels and 15% to 20% new oak.

Malolactic fermentation in oak followed by racking. The ageing in oak continues until bottling with the use of oxygen every 4 months.

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AOP Saint-Joseph

« Clos de Cuminaille »

Fresh and strong.

Made from the granite slopes of an ancient winemaking estate dating back to the Roman era.

Terroir

Surface area: 3 hectares.

District: Chavanay (Loire).

Grape varieties: 100 % Syrah.

Soils: Altered granite facing east.

Yield: 35 hl/ha.

The first hillside of *Clos de Cuminaille* was cleared and planted in 1981. With its fine granite sandy slopes offering good drainage, this estate currently offers an exceptional environment allowing the Syrah grape variety to fully express itself. As a result we have decided to pay tribute to this terroir by creating a single wine.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels: 40 % new oak with oxygenation every 4 months.

The expression of the terroir is guaranteed by the oak ageing which allows the aromas to expressive themselves for 18 to 20 months. The slopes of this hillside face east and are at once under the influence of the north and the south. This situation has produced a wine with great ageing potential, but also very good freshness.

Winemaking

Handpicked harvest, sorting of the most 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.

The fermenting must is cap-punched three times a day and pumped over at least once a day. These techniques ensure the good extraction of tannins and aromatic substances. The malo-lactic fermentation is carried out in oak barrels. As a result the wine is rich and concentrated.

These wines are marketed by

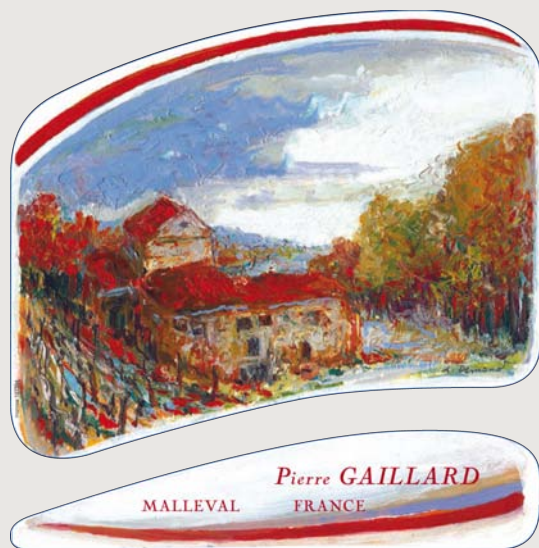
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AOP Saint-Joseph

« 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.

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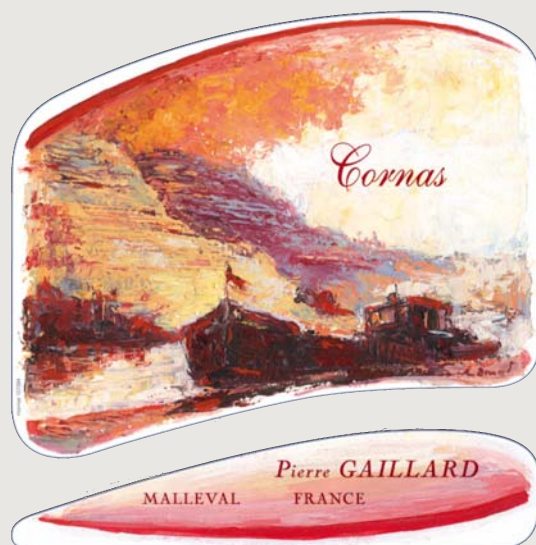
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AOP Cornas

Well-structured, good ageing potential.

The wines produced from the warm granite slopes of the Cornas appellation are well-structured with good ageing potential.

Terroir

Surface area: 1 hectare.

District: Cornas (Ardèche).

Grape varieties: Syrah.

Soils: Altered granite directly facing east.

Yield: 35 hl/ha.

This parcel of old vines over the age of 70, acquired in 2006, is situated on altered granite slopes, offering good drainage and warmth from the hot temperatures of its 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.

Among all our northern Côtes du Rhône wines, this selection is produced from our most southern vineyard. It completes our range and offers a style that is very different and interesting.

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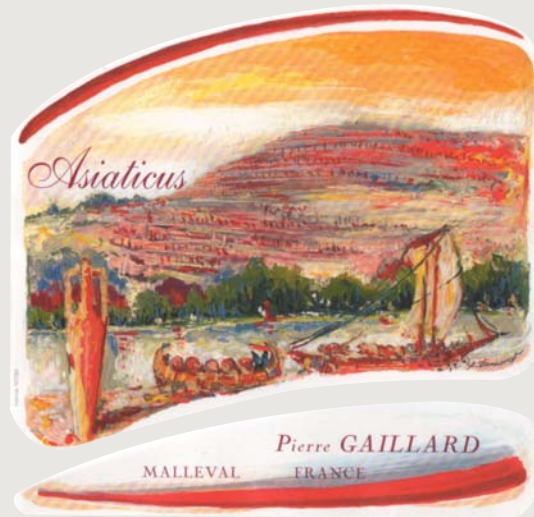
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IGP des collines rhodaniennes

« Asiaticus »

Fleshy, strong and very elegant.

This wine reflects its terroir of slopely schist facing south on the left bank of the Rhône. During the Roman era, this area used to produce the reputed wines of Terres de Viennae.

Terroir

Surface area: About 1 hectare.

District: Seyssuel.

Grape varieties: 100 % Syrah.

Soils: slope facing south-west, schist.

Yield: 30 hl/ha.

Asiaticus is certainly the most famous person from Vienne (France) during the Gallo-Roman era (1st century AD). He was a senator and then a consul in Rome. He knew the Emperors and participated in the elimination of Caligula and the rise of Claudius. He was a rich patron and owned land within the territory of the city of Vienne. He was THE important figure at the time, largely contributing to the notoriety of the *Wines of Vienne* throughout the Empire and especially in Rome. From a geological point of view the schist rock bordering the Massif Central to the east was split by a fault when the Alps emerged. The Rhône found its path when this area collapsed, separating a small block of schist on the other bank. The curve of the Rhône near the city of Vienne orients these slopes on the south side by offering them a perfect protection against the cold winds of the north. According to a legend, the Romans produced their best wines – *Sotanium*, *Taburnum* and *Helicum* – from this terroir.

Winemaking

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

Total destemming.

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

Maceration following fermentation at 30°C.

Malolactic fermentation in barrels.

Cap-punching, pumping over and release techniques help to thoroughly extract the aromas and the tannins associated with the terroir of Seyssuel.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels: 50 % new with oxygen added every 4 months.

The special character of this terroir is well reflected by this wine. It expresses both strength and elegance with good balance. It can be consumed in its youth, but also after 10 to 15 years ageing.

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AOP Côte-Rôtie

Fruity, fleshy and refined.

This wine expresses diversity and all of the estate's terroirs blended together.

Terroir

Surface area: 5 hectares.

Districts: Ampuis (Rhône).

Grape varieties: 90% Syrah, 10% Viognier

Soils: Blond and brown Schist.

Yields: 35hl/ha.

Situated on slopes facing south/south-east of Ampuis, the vines are planted on various types of soil. Some of the parcels are situated on brown schist rich in iron oxide producing well-structured wines. The others are located on blond schist composed of alluvium and loess bringing about more supple and aromatic wines.

Maturing

18 months in fine oak from Allier and Nevers.

Barrels: 50 % new with oxygen added every 4 months.

Each parcel is vinified separately to obtain different wines expressing their own special character. These wines are then blended to obtain a better balance between the strength and the elegance of these terroirs.

AGEING: They distinguish themselves in their youth, but also after 10 to 15 years ageing.

Winemaking

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

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

Maceration following fermentation at 30°C.

Malolactic fermentation in barrels.

The winemaking is carried out according to traditional Côte-Rôtie techniques. Cap-punching, pumping over and release techniques help to thoroughly extract the strong aromas and the tannins associated with Côte-Rôtie wines. A small percentage of Viognier brings about additional aromatic complexity, as well as fat, coating the Syrah's tannins.

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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.

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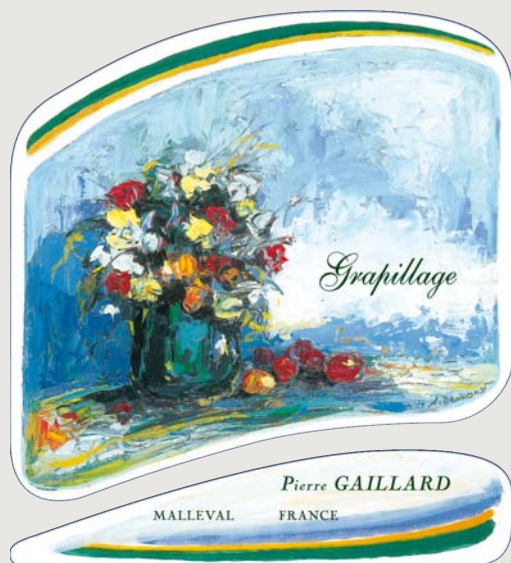
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VDT « Grapillage » (wine made from over-ripened grapes)

Extremely concentrated and very fruity.

*Elaborated out of a sorted late harvest from parcels of
Roussanne and Viognier.*

Terroir

Variable surface area.

Districts: Chavanay, Malleval (Loire).

**Grape varieties: 50 % Viognier,
50 % Roussanne.**

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

Yield: 10 hl/ha.

This wine varies in quantity depending upon the harvest and the development of botrytis. It is only made during years offering suitable weather conditions at autumn time. The days have to be hot and the nights must benefit from the fog rising from the valley up to the top of the hillsides, thereby allowing noble rot to develop. The grapes come from Roussanne and Viognier vines situated in the northern part of the Rhône Valley.

Winemaking

**Four handpicked harvests, sorting of the
botrytized grapes.**

**Alcoholic fermentation in barrels at a
controlled temperature of 15-18°C.**

The very high concentration in sugar of the grapes with noble rot (over 25° in potential alcohol) produces slow and difficult fermentations preserving the harvest's potential. As a result the fermentations stop and the wine ends up with a residual sugar of 220g/l.

Maturing

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

5 % new oak.

Residual sugar level of 200 g/l.

This extremely rich wine is bottled after 6 months in oak, the period required to fully develop its aromas. After maturation it reveals with great elegance, the characteristics brought about by the botrytis.

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AOP Condrieu

« Fleurs d'Automne »

Generous and fresh.

In autumn, the sun kissed Viognier grapes, full of noble rot, are carefully sorted in view of producing a late harvest Condrieu.

Terroir

Surface area: 0.5 hectare.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Viognier.

Soils: Fine sand composed of detrital granite.

Yield: 10 hl/ha.

The granite terraces of the parcels of Côte Bellay and Boissey facing directly south offer a terroir producing rich Viognier grapes with noble rot (Botrytis). Ideal autumn conditions favor the development of noble rot: variations in temperature between the day and the night-time, morning fog due to the close proximity of the Rhone and afternoon sunshine.

Winemaking

Four handpicked harvests, sorting of the botrytized grapes.

Alcoholic fermentation in barrels at a controlled temperature of 15-18°C.

The botrytized grapes are harvested on a regular basis, every fortnight from October through to December. Part of the healthy grapes are used in make this late harvest in view of conserving the typical characteristics of the Viognier grape variety. As a result, a subtle mix of botrytized aromas are combined with the fruity and floral aromas

of Viognier. The over ripening of the grapes produces acidity balancing out their strong concentration in sugar.

Maturing

6 months in fine oak from Allier and Nevers.

5 % new oak barrels.

200 g/l of residual sugar.

The lees are preserved during the maturing phase. They are suspended by regular stirring, thereby refining the fleshy and unctuous characteristics of the Viognier from this terroir.

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AOP Condrieu

« Jeanne-Élise »

Syrupy, air-dried, original and boasting surprising richness.

This wine is made from a small fraction of the harvest of Condrieu, according to a novel technique. The grapes are dried on racks until Christmas time.

Terroir

Surface area: 0.5 hectare.

Districts: Chavanay, Malleval (Loire).

Grape varieties: 100 % Viognier.

Soils: Fin sand composed of detrital granite.

The granite terraces of the parcels of Côte Bellay and Boissey facing directly south offer a terroir producing well-ripened Viognier grapes. The years when the climate guarantees a perfectly healthy harvest, some left over grapes are used to make a special wine involving a novel technique.

Winemaking

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

Dried on racks for 40 to 50 days.

Alcoholic fermentation in barrels at a controlled temperature (15 – 18°C).

Malolactic fermentation in barrels.

The grapes are picked when fully ripened. Only the perfectly healthy and golden grapes are picked and placed on racks where they dehydrate producing good concentration. A flow of air is maintained above the grapes to keep midges away. Rotting grapes are sorted and removed on a regular basis. After a 40 to 50 day drying period, the wines are ready to be made into

wine according to traditional techniques. In light of the high level of concentration, the fermentations can not finish. They stop at an alcohol content of 10-11°, maintaining a residual sugar content of 200g/l. Natural acidity, concentrated by the drying technique, brings in turn, freshness to the entire wine.

Maturing

6 months in fine oak from Allier and Nevers.

5 % new oak barrels.

200 g/l of residual sugar.

As the drying technique involves the use of air, the rich aromatic notes of this wine are liberated, while the botrytis notes develop tropical fruit and orange peel characteristics.

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