RHONE

COLLINES RHODANIENNES: JEANNE GAILLARD CHARDONNAY

Pierre Gaillard



TASTING NOTES

With the typical notes of Chardonnay, the nose unveils aromas of toasted bread, butter and white blossom. The mouth is abundant, round, with a beautiful acidity.

WITH FOOD

Fish, Salads

VINTAGE	2023
REGION	Rhone
APPELLATION	IGP Collines Rhodaniennes
PRODUCER	Domaine Pierre Gaillard
GRAPES	100% Chardonnay
KEEPING	Drink within 5 to 6 years of bottling.
VINIFICATION	Manual harvest, strict selection of healthy and mature grapes. Alcoholic fermentation in barrels, a controlled temperature between 15 and 18°C. Malolactic fermentation in barrels. The slow fermentations in barrels (temperature maintained at less than 18°C) allow for the best protection against oxidation thereby preserving the wines fruitiness and freshness.
BOTTLE	75cl
VOLUME	13.5%

FAMILLE GALLIARD

Pierre Gaillard, after studying Viticulture and Enology and buying his first vineyard in 1981. The Pierre Gaillard Family own 4 vineyards across Rhone, Roussillon, and across southern France. The eldest daughter of Pierre and Pascale Gaillard, Jeanne took the plunge in 2008 when she acquired around fifteen hectares of vines. Today, she produces both frank and gourmet wines in IGP Collines Rhodaniennes as well as great wines for laying down in AOC Saint-Joseph!