

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 GAILLIARD

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!