RHONE

# COLLINES RHODANIENNES: JEANNE GAILLARD MARSANNE

Pierre Gaillard




**TASTING NOTES**

Round, aromatic and fresh. It comes from vines planted on sandy soils in the plain of the Drôme around the Crozes Hermitage appellation. This terroir allows the grape variety to express generous aromatic fruitiness and plenty of structure.

**WITH FOOD**

Fish

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| VINTAGE | 2023 |
| REGION | Rhone |
| APPELLATION | Collines Rhodaniennes |
| PRODUCER | Domaine Pierre Gaillard |
| GRAPES | 100% Marsanne |
| KEEPING | Drink within 5 to 6 years of bottling. |
| VINIFICATION | After gentle pressing and clear settling, the musts are vinified in barrels, without new oak, between 16°C and 18°C, then aged on lees and agitated until we obtain the desired smoothness. We are very vigilant to the risks of oxidisation on delicate varieties in order to preserve the freshness of the wine. |
| BOTTLE | 75cl |
| VOLUME | 13.0% |

## FAMILLE GALLIARD

Pierre Gaillard, after studying Viticulture and Enology and bought his first vineyard in 1981. The Gaillard Family own 4 vineyards across Rhone, Roussillon, and across southern France.  The Pierre Gaillard vineyard is located in the northern part of the Rhone Valley, ranging from Cote-Rotie down through to Cornas in the South, this vineyard is made up of 25 hectares, situated on the steep slopes. The grape varieties grown are Viognier and Roussanne. This Madeloc Vineyard is made up of 29 hectares, with a large variety of grapes including Vermentino and Grenache Noir. The vineyards are overlooking the sea.

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!