

RHONE

CÔTE-RÔTIE: PIERRE GAILLARD

Pierre Gaillard

TASTING NOTES

An expressive and delicate wine, with subtle notes of blackcurrant and nose of violet and black pepper. The tannins are velvety, the finish is long and harmonious.

WITH FOOD

Beef, Lamb, Game

VINTAGE	2022
REGION	Rhone
APPELLATION	Côte-Rôtie
PRODUCER	Domaine Pierre Gaillard
GRAPES	90% Syrah, 10% Viognier
KEEPING	Drink within 15 years of bottling.
VINIFICATION	18 months aged in oak.
BOTTLE	75cl
VOLUME	12,5%



FAMILLE GAILLARD

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!