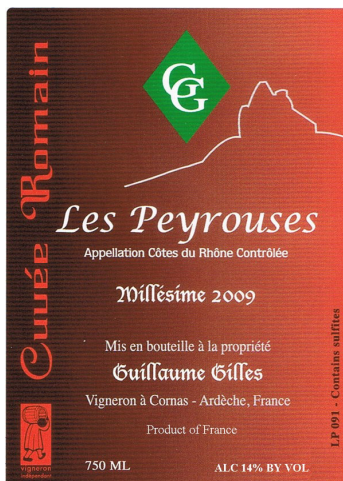


Guillaume Gilles



Côtes du Rhône Rouge Les Peyrouses



At a Glance:

- **Appellation:** AOC Côtes du Rhône
- **Encépagement:** Syrah (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .3 ha of vines planted at 600 m in the Ardèche
- **Soil Types and Compositions:** Sand and clay beneath limestone riverstones (galets roulés)
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted at 6,000 vines/ha in the 1870's
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, as whole bunches in concrete vats
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, vat following alcoholic fermentation
- **Élevage:** 12 months in neutral demi-muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No more than 60 mg/l total sulfur

In The Glass:

Hailing from the flats just to the east of the Cornas appellation, the Les Peyrouses Rouge is a remarkable and unique wine: pure Syrah planted in the 1870s, during phylloxera's initial outbreak, and constituting the very first grafted vines in the area. As a testament to its sheer power, he always presents it after his Cornas during visits to his cellar.