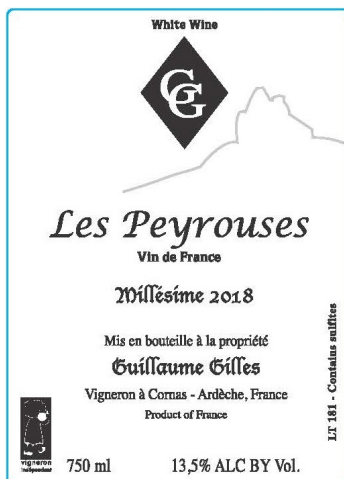


Guillaume Gilles



Les Peyrouses Blanc



At a Glance:

- **Appellation:** Vin de France
- **Encépagement:** Marsanne (67%), Roussanne (33%)
- **Average Annual Production:** 500 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .33 ha of vines planted in the Peyrouses vineyard, just east of the Cornas hill
- **Soil Types and Compositions:** Sand and clay beneath river-stones (galets roulés)
- **Vine Age, Training, and Density:** Staked and head trained, vines were planted at 6,000 vines/ha from 2009-2013
- **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, in neutral 500-l demi muid
- **Pressing:** Vertical basket press
- **Time on Lees:** Racked off lees following fermentation
- **Malolactic Fermentation:** Spontaneous, in neutral 500-l demi muid following alcoholic fermentation
- **Élevage:** 9 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:

Planted to a combination of Marsanne and Roussane, this site's soils of sand, clay, and large galets render a white wine of formidable amplitude but excellent focus, given shape by a touch of appealing bitterness on the finish.