



RIPE Wine Imports

Representing Independent Premium Estates

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Château Gaillard

Morgon

Beaujolais, France

Wine Notes

Deep garnet color, the wine shows aromas of kirsch, small red berry fruits such as wild strawberries. Fleshy with a lot of character.

Château Gaillard

Château Gaillard is a family owned estate of 12 hectares, located in Ville-Morgon. The winery date back from 1897. Château Gaillard offers a range of Crus of Beaujolais from Morgon, Fleurie, Moulin a Vent, as well as Beaujolais Villages. The know-how has been passed on for 5 generations and Sebastien Gutty is now running the family winery. Making wines with estate fruits only, Sebastien is very respectful of his environment practicing organic farming, and is now certified HVE. Grapes are harvested manually and careful selection is done in the vineyards and in the cellar. Sebastien only uses indigenous yeasts during fermentation to make wines with strong sense of origin.



Farming:

Certified HVE
(High Environmental Value)



Harvest Method:

Hand harvested



Varietal:

Gamay noir a jus
blanc



Age of Vineyard:

Planted between
1950-1980



Vessel:

9 months in 50HL
French oak 50HL
(foudre)



Vineyard Yield:

38 hl/ha



Soil Type:

Broken up schist,
and manganese



Annual Production:

35,000 bottles
produced



Vinification:

Grapes are hand harvest and carefully selected in the vineyards and transported to the winery in small cases of 50kg. All clusters are transferred in stainless steel tanks for 10-15 days of carbonic maceration, using only indigineous yeasts. Malolactic fermentation is done in oak barrel for better integration of the oak and balance. Wine is then aged in Foudre for 9 months.