

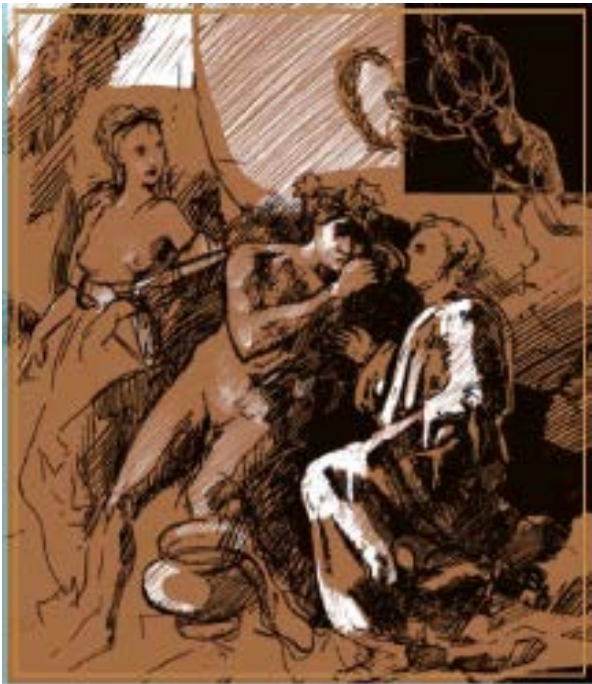


Domaine Mathilde et Yves Gangloff
Cote-rotie Condrieu St-Joseph
2 rue de la garenne 69420 Condrieu

PROFILE

Considered a micro-domaine, Yves Gangloff's wine is made with exceptional quality and in very limited production. The vines are located in Condrieu, Cote-Rotie, and St-Joseph, all on steep hillsides that have to be worked and harvested entirely by hand, a labor-intensive process, but one which ensures that great attention is paid to the vines and fruit. His meticulousness doesn't end there; in the cellar, he uses only wild yeasts and manipulates the wine as little as possible. He vinifies wines in partly new oak. Maturation is done in small oak barrels, with a proportion new. He does not rack and uses minimal amounts of sulphur. They contain personality and energy with classic Côte-Rôtie, Saint-Joseph, and Condrieu aromas.

Of the 2016 vintage, Josh Reynolds writes for Vinous: "Brilliant violet. Assertive, mineral-accented blackberry, blueberry, incense and violet aromas are lifted by a spicy topnote. Red and dark berry liqueur and floral pastille flavors show impressive clarity and a spine of smoky minerality. Finishes with persistent floral and spice qualities, harmonious tannins and sharp delineation. The fruit for this wine comes from Peyraud. It's a 2.5-hectare site with granitic soil that is 'very similar to what you find at Hermitage,' Gangloff told me."



SPECIFICATIONS

Wine: Saint-Joseph Rouge

Varietals: Syrah

Appellation: Saint-Joseph AOC

Exposure: Southeast

Soil: Granitic

Vineyard: Peyraud

Pruning: Guyot

Harvest: Manual

Agricultural Method: Organic 

Production: 4000 bottles

Vinification: Whole cluster fermentation. Three weeks in stainless steel tank, then oak aging for 12-14 months. No fining, kieselguhr filtration, malolactic fermentation, indigenous yeasts.

“When Yves Gangloff was a young man, he went down to the Rhone valley to spend time with his brother, ended up meeting his future wife, Mathilde, and never left.”



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