

Domaine  
Les Pallières

## The Wines

**Les Pallières**  
**Terrasse du Diable Red**  
Gigondas AOC

**Location:**

Terraces in the most northerly reaches of the appellation, in the lieux dits of Poncet, Thomas, Les Pallières and Terrasse du Diable. This selection comes from parcels at an altitude of 250-400 metres. Most are small, isolated plots surrounded by woodland.

**Surface area:**

The domaine consists of a single 334-acre estate comprising 62 acres of vineyards and 272 acres of pine and oak. Grapes from about 40% of the plantings go into the "Terrasse du Diable" blend.

**Soil and subsoil:**

The vineyard has been built mainly into single-row terraces, to cope with the very steep slopes. The soil, which is partly covered by limestone rock slides from the Dentelles de Montmirail hill range, is very shallow and sits on a highly compact layer of red clay. The higher you go, the greater the proportion of scree.

**Grape varieties:**

Grenache Noir (90%), Mourvèdre (5%), Clairette (5%).

**Vine age:**

45 years on average.

**Vinification:**

Grapes are hand-picked, with stringent double sorting at the vine. Gentle crushing and selective destemming, followed by 25-30 days' traditional fermentation in temperature-controlled concrete and wood vats. Pneumatic pressing, then systematic malolactic fermentation.

**Maturation:**

In vats for the first 10 months, then in foudres for a further 12 months. Bottled unfiltered at about 2 years.

**Personality and ageing:**

When young, the "Terrasse du Diable" cuvée has the minerality, freshness and sometimes overbearing tannins of high-lying terroirs. The best vintages can age for more than 20 years.

**Serving temperature:**

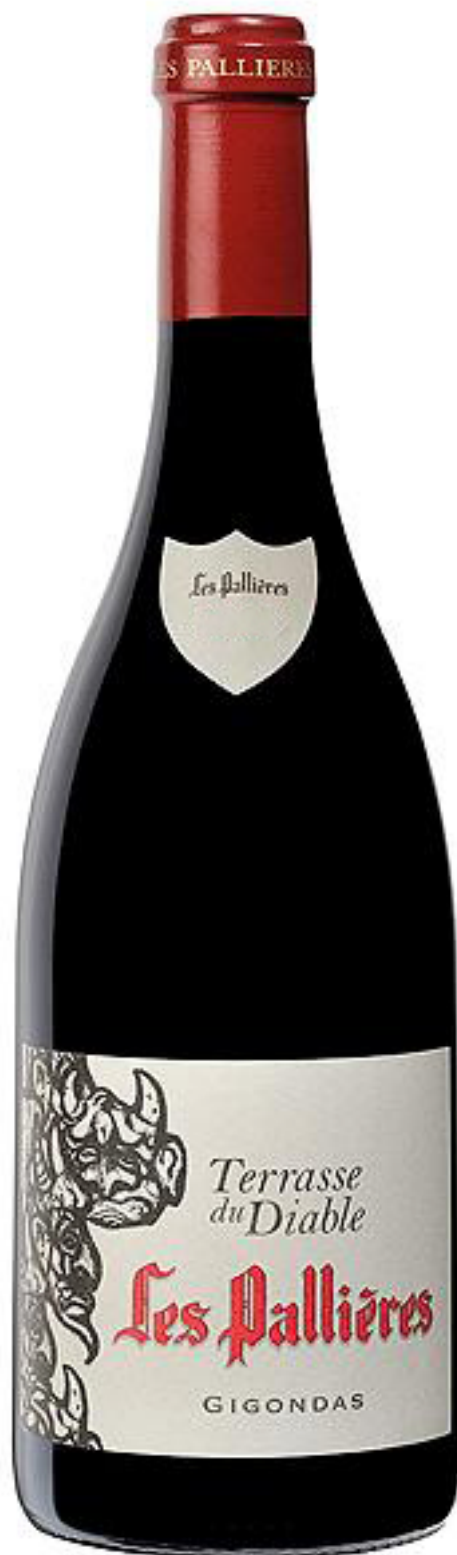
17° C.

**Current vintages:**

2007 is the first vintage produced on this cuvée.  
Available from October 2009.

**Output:**

46 000 bts.



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