

# FRANCOIS VILLARD

## CÔTE ROTIE

### “Le Gallet Blanc”

Côte-Rôtie

Condrieu

Château Grillet

SYRAH WITH 2% VIOGNIER

Côte-Rôtie

Condrieu

St-Joseph

Crozes-Hermitage

- The wine takes its name from the two producers Villard used to buy some grapes from, “Gallet” and “Blanc”. Put together, the name translates to “white pebblestone”.
- Soils: decomposed quartzitic schis
- Fermentation: 50% whole clusters
- Aging: in barrels (50% new) for 18 months.
- Production: 1900 bottles

*Villard’s 2016 Cotes Rotie le Gallet Blanc features plummy fruit and roasted meat, swirled together in a medium to full-bodied wine that’s already quite drinkable. Lush and creamy in texture, it picks up some brighter berry notes on the long, layered finish.*

**93** Pts



Robert Parker's  
Wine Advocate



12 kilometers

