

# Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

## MADELOC

### SOLERA

#### A.O.C BANYULS HORS D'ÂGE



VOLUPTUOUS, COMPLEX  
AND HISTORIC



GRENADE NOIR AND GRIS



SCHIST



TO BE ENJOYED  
WITH NO TIME LIMIT

Solera is an ageing technique  
that involves blending vintages.



## TERROIR

Communes	Banyuls, Cerbère
Soil	Brown schist
Altitude	60 m to 240 m
Slope gradient	25%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

## VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, fermentation at 25°C Mutage on juice
Ageing	Using the solera technique since 1923

The vinification process for this blend is the same as the one for the Robert Pagès blend. It is aged using the Spanish "solera" method. Since 1923, we have been creating blended vintages using 6 lower barrels and 4 upper barrels. Each year we take 10% from each lower barrel of wine and bottle it. We then fill this space with wine from the upper row. Then, in the final stage we add the new vintage.

## VITICULTURE

Grape varieties	Grenache Noir, Carignan and Grenache Gris
Age of vines	100 years old
Pruning	Free-standing gobelet
Yield	15 hl/ha
Harvests	Manually harvested when fully ripe; sorted on the vine if necessary

Viticulture on the estate is treated with the utmost importance. Vines can only fulfil their potential if they are in balance with the terroir. This is what we aim to achieve by determining the needs of the vines before carrying out our work. Every parcel is therefore cared for precisely as required. Every vintage is treated differently.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. We pay particular attention to competition for water resources, yields, foliage, aeration of the bunches of grapes, etc.

## TASTING

The nose is direct and complex, with notes of caramel, sweet spices, banana flambé and aged rum. The palate is initially delicate, and then develops into a subtle and soothing sweetness. This wine should be enjoyed alone, it doesn't require any accompaniment.

ONE FAMILY, FOUR ESTATES

