

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

COTTEBRUNE

Transhumance
A.O.C FAUGÈRES



HARMONIOUS, FRESH AND
FLORAL



SYRAH, GRENACHE NOIR,
MOURVÈDRE AND CARIGNAN



SCHIST



TO BE ENJOYED
WITHIN 7 YEARS



TERROIR

Commune	Cabrerolles
Soil	Brown schist
Altitude	Between 230 m and 255 m
Slope gradient	15%
Density	6,200 vines/ha

The vines are grown on two types of terroirs. One is hot and dry, giving the grapes depth and substance, all while keeping their minerality. The other is cool and humid, which produces grapes that have a beautiful fruitiness and acidity. The two complement each other perfectly, bringing complexity and freshness to the wine.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at 25°C Post-fermentation maceration at 30°C
Ageing	18 months in barrels

Each parcel is picked once it has reached its optimum ripeness and then vinified separately. We make the wine in a way that preserves the fresh fruit and aromatic complexity, while gently extracting the silkiest of tannins. We blend the wines after tasting them once they have finished maturing.

VITICULTURE

Grape varieties	Syrah, Grenache Noir, Mourvèdre, Carignan
Vine age	20 years old
Pruning	Gobelet and cordon trained on stakes
Yield	35 hl/ha
Harvests	Harvested by hand when fully ripe; sorted at the vine if necessary

Viticulture on the estate is treated with the utmost importance. Each operation is carried out after first observing the needs of the parcel and in accordance with the characteristics of the vintage. Every parcel is therefore cared for precisely as required. The majority of the work is done by hand, although machines may sometimes be used to reduce the need for manpower.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. Therefore, we pay close attention to the yield, foliage and aeration of the bunches.

TASTING

Transhumance releases notes of crisp red fruits and spices. The complexity of the palate, the delicate nature of the tannins, and the minerality of this wine will surprise you.

Pair with grilled meats (beef or duck).

ONE FAMILY, FOUR ESTATES

