

Famille  
**PIERRE GAILLARD**

VITICULTEURS À MALLEVAL ET AUTRES PENTES

**COTTEBRUNE**

**Les Moulins**  
A.O.C FAUGÈRES



FRUITY, BALANCED AND  
RADIANT



SYRAH, GRENACHE NOIR  
AND CARIGNAN



SCHIST



TO BE ENJOYED  
WITHIN 5 YEARS



**TERROIR**

Commune	Cabrerolles
Soil	Brown schist
Altitude	Between 160 m and 300 m
Slope gradient	10%
Density	6,200 vines/ha

Les Moulins comes from parcels of young vines grown on gentle, brown schist slopes. Due to their altitude, the vines enjoy a temperate microclimate whose cool nights help the grapes to ripen slowly.

**VINIFICATION & AGEING**

Vinification	Full destemming Cold pre-fermentative maceration Fermented at 25°C Warm post-fermentative maceration
Ageing	15 months in barrels for the Syrah and in vats for the Grenache and Carignan

Each parcel is picked once it has reached its optimum ripeness and then vinified separately. The delicate extraction is adapted to the capabilities of each plot. The wine is partly matured in vats to preserve the brilliance of the fruit, while the Syrah needs to be matured in barrels to unleash its full potential.

**VITICULTURE**

Grape varieties	Syrah, Grenache Noir and Carignan
Vine age	10 years old
Pruning	Cordon de Royat trained on wire
Yield	45 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**

The nose contains notes of crisp, mouthwatering red fruits, while the palate is round, supple and warming.

Pair this wine with delicatessen meats and barbecued food.

**ONE FAMILY, FOUR ESTATES**

