

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

ROBERT PAGÈS
A.O.C BANYULS TRADITIONNEL



COMPLEX, SMOOTH AND DELICATE



GRENACHE NOIR AND GRIS



SCHIST



TO BE ENJOYED WITH NO TIME LIMIT

A tribute to Robert Pagès, the previous owner of the estate.



TERROIR

Communes	Banyuls, Cerbère
Soil	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	Blended for ageing in casks indoors (5 years) and in glass demijohns outdoors (1 year)

When there remains around 80 g/L of residual sugar, the wine is pressed and then we add neutral alcohol (mutage). This Banyuls is aged in an oxidative environment (in contact with the air) in 30 hl casks and glass demijohns left in the sun to accelerate the ageing process. A traditional Banyuls red is typically a blend of different vintages.

VITICULTURE

Grape varieties	Grenache Noir, Carignan and Grenache Gris
Age of vines	100 years old
Pruning	Free-standing gobelet
Yield	15 hl/ha
Harvests	Harvested by hand 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.

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

TASTING

This wine is distinguishable for its flavours of prunes, Corinth raisins, cashew nuts and coffee beans. There are also notes of spices, such as vanilla pods and a hint of clove.

The best way to do this wine justice would be to pair it with a square of praline chocolate or a nice slice of Comté cheese.

ONE FAMILY, FOUR ESTATES

