


Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

CIRERA A.O.C BANYULS RIMAGE

 CREAMY, SILKY AND FRUITY

 GRENACHE NOIR

 SCHIST

 TO BE ENJOYED WITH NO TIME LIMIT

Cirera means cherry in Catalan.



TERROIR

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| Commune | Port Vendres |
| Soil | Schist |
| Altitude | 50 m to 100 m |
| Slope gradient | 20% |
| 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

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| Vinification | Full destemming Cold pre-fermentative maceration Fermentation at 25°C Mutage on grapes Post-fermentation at 30°C |
| Ageing | 18 months in wooden vats |

When there remains around 90 g/L of residual sugar, we add neutral alcohol to the Banyuls (mutage on grapes). The structure continues to be extracted during the warm post-fermentative process, to achieve a perfect balance between the fruity aromas, sweetness, alcohol and tannin structure. The wine is aged in a protective environment, where it is not exposed to the air. This helps us to preserve the wine's mineral character and aromatic notes of fresh fruit.

VITICULTURE

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| Grape varieties | Grenache Noir |
| Age of vines | 40 years old |
| Pruning | Gobelet trained on stakes |
| Yield | 20 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. Every vintage is treated differently.

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

TASTING

The nose is dominated by red fruit: black cherries and blackberries. Its palate is round and intense.

This wine is perfect for pairing with flavourful meats (duck, pigeon, lamb) and cheese plates, without forgetting dark chocolate.

ONE FAMILY, FOUR ESTATES

