

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

ASPHODÈLES A.O.C BANYULS



MINERAL, AROMATIC
AND SWEET



GRENACHE GRIS AND
TOURBAT



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT

Asphodèles are
Mediterranean flowers.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	35 m to 115 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	Settling Cold vinification in barrels, blocked malolactic fermentation and bâtonnage
Ageing	8 months in barrels

When there remains around 100 g/L of residual sugar, we add neutral alcohol to the wine (mutage). The fermentation takes place in vats, then the wine is transferred to barrels to be aged without malolactic fermentation, in order to preserve all its freshness. The wine is aged in a protective environment where it is not exposed to the air.

VITICULTURE

Grape varieties	Grenache Gris, Tourbat
Age of vines	25 years old
Pruning	Gobelet trained on stakes
Yield	15hl/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 express their terroir. As such, we pay particular attention to competition for water resources, yields, foliage, aeration of the bunches of grapes, etc.

TASTING

A beautiful colour with a golden hue and radiant reflections, with a nose that brings to mind white fruits, followed by notes of acacia flower, hawthorn and lemon tart.

Pairs well with fruit desserts, or you could also try it alongside blue cheese.

ONE FAMILY, FOUR ESTATES

