

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

Crestall A.O.C COLLIOURE

 SILKY, DEEP AND COMPLEX

 MOURVÈDRE, SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 15 YEARS

Crestall means the crest of a hill
in Catalan.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	5 m to 115 m
Slope gradient	18%
Density	6,500 plants/ha

The terroir of Collioure combines a Mediterranean influence, which produces mature, generous and decadent wines, with schist soil on sloped and terraced land, which provides minerality and supple and elegant tannins. The high density of plants per hectare allows the vine roots to burrow deep into the ground, so they can draw on scarce water resources.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at up to 30°C Post-fermentation at 30°C
Ageing	18 months in barrels (50% new wood)

The grapes in each parcel are harvested when they are at optimal ripeness, and are vinified separately. We employ a traditional vinification process, intended to reveal the depth and velvety nature of the terroir. The warm post-fermentative maceration enables us to extract the most silky tannins. At the end of the ageing process, we produce a blend that combines strength and delicacy, very characteristic of the terroir.

VITICULTURE

Grape varieties	Mourvèdre, Syrah
Age of vines	25 years old
Pruning	Gobelet trained on stakes
Yield	25 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 reveals spices and cherries in all their forms: ripe, juicy and fresh, but also soaked in brandy. The tannins are subtle, fleshy and smooth.

Crestall should be served with the finest gourmet cuisine.

ONE FAMILY, FOUR ESTATES